

SWEET PLATES

SUNDA SUNDAE	15
avocado ice cream, sweet corn and cheddar cheese ice cream, ube-macapuno ice cream, red mung beans, jackfruit, coconut gel, sweetened condensed milk, fresh berries, toasted coconut	
“RIDICULOUS”	14
vanilla ice cream, ginger carrot cake, glazed walnuts, caramel sauce	
MOLTEN CHOCOLATE CAKE	12
green tea white chocolate, vanilla ice cream	
COCONUT CHEESECAKE	11
Coconut mousse, Graham cracker crust, coconut caramel, berries	
MOCHI ICE CREAM	14
4 different flavors of ice cream, wrapped In a rice dough, served with fruit compote (no substitutions)	
SEASONAL SORBET	9
fresh berries	

COFFEE & TEA

LAVAZZA COFFEE (regular / decaf)	3.5
LAVAZZA ESPRESSO (regular / decaf)	3.5
CAPPUCCINO / LATTE (regular / decaf)	4.0
ASSORTED RISHI HOT TEAS	4.5
jasmine green tea, green tea mint, china breakfast hibiscus berry (decaf), chamomile medley (decaf)	

AFTER DINNER LIBATIONS

(2.5 Oz. Glass / 375ml Bottle)

Michele Chiarlo “Nivole”, Moscato d’Asti	9 / 36
Donnafugata “Ben Ryé”, 2011	14 / 56
Far Niente “Dolce” Late Harvest Wine, 2007	18 / 80
Tyku Coconut	10 / 58
Yuzu Omoi (2 oz glass / 500ml)	9 / 68
Korean Ginseng Wine (3 oz)	15/glass
Hakutsuru Plum Wine	10/40