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## Dolce by pastry chef Liza Kermanidou

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Yuzu crème brulee with a pear espuna & coconut crumble	10.50
• Jurançon Moelleux Au Capceu Camin Larredya, South West-France 2011	100ml 12.50
New York cheesecake with vanilla ice cream, fresh mango and caramel miso toffee sauce	10.50
• Coteaux du Layon 'Passerille' Patrick Delesvaux, South West-France 2011	100ml 12.50
Tonka bean chocolate soy cream with caramelized hazelnuts and vanilla ice cream	9.50
• Banyuls 'Cirera' Domaine Madeloc Pierre Gaillard, Roussillon-France 2010	100ml 13.50
Yuzu kosho & bounty lollipops	9.50
• Château Filhot Sauternes Bordeaux-France 2005	100ml 13.20
Chocolate fondant with mango sorbet, fresh passion fruit & black sesame crumble. Served with a passion childhood memory.	10.00
• Coteaux du Layon Patrick Baudouin, Anjou-France 2013	100ml 12.50
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Espresso	3.00
Cappuccino	3.50
Espresso Martini	12.00
Organic Sencha Tea, 500ml pot	6.00
Flowering Green Tea, 500ml pot	6.00
Chamomile Tea, 500ml pot	5.00

Our food may contain traces of nuts or other allergens.  
If you have any concerns please ask a member of staff before ordering.

KOJI.