

sweet dishes...

strawberry fields

yuzu and madagascar vanilla ◦ pistachio emulsion

floating island egg white

banana milkshake ◦ passion fruit

MO chocolate brownie

vanilla ◦ coffee ◦ caramel cream ◦ chocolate tuile

chocolate molten cake

cherry ice cream ◦ cacao nibs tuile

macadamia nut cheese cake

coconut ice cream ◦ pineapple ◦ thai basil sauce

bento box crème brûlée

lemongrass ◦ chai tea ◦ passion fruit
strawberry rhubarb sorbet

caramelized apple tart tatin

popcorn ice cream ◦ caramel sauce ◦ apple chip

your choice of ice cream & sorbet

madeleines ◦ chocolate sauce
fruit coulis

today's sweet

beverages...

coffee or decaffeinated coffee

freshly brewed coffee of the finest quality

cappuccino, macchiato, latte

espresso

double espresso

french press

bourbon brazil or organic bean
varietal that produces yellow rather than red cherries

tea...

sencha fukujyu cha green tea

natural leaf tea, refreshing sweet and grassy taste

genmai cha green tea

nutty taste of the rice and barley

floral jasmine green tea

osmanthus oolong

delicately scented with rare osmanthus flowers

golden assam white tips

a deep copper liquor noted with distinctly malty flavor

imperial earl grey organic

imperial english breakfast organic

this tea is mostly keemun with just a hint of Ceylon to sweeten

vanilla rooibos organic

rich in vitamins, minerals, and antioxidants, and is a naturally caffeine-free infusion

V suitable for vegetarian

□These items may be served raw, undercooked or cooked to your specifications.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.