

DESSERTS

8

Taiwanese Shaved Snow

Fresh Fruit/ Condensed Milk/ Popping Boba Pearls

"Mai Tai" Crème Brûlée

(Must Be 21 Years Of Age)

Rum/ Pineapple/ Orange/ Walnut Sesame Biscotti/ Mai Tai Shot

Toasted Coconut & Key Lime Tart

Passion Fruit Caramel

Five Spice & Sugar Dusted Donut Holes

Vietnamese Coffee Chantilly Cream

Chocolate Fudge Brownie

Whipped Cream/ Chilled Matcha Tea Latte

Japanese Mochi Ice Cream

Our Daily Assortment

Coffee Selections

Santa Lucia Estates, Rain Forest Certified Nicaraguan	3.25
Santa Lucia Estates Espresso	3.50
Santa Lucia Estates Cappuccino	4.25
Shangrila Organic Tea	3.25

Dessert Wines & Sake

Elysium Black Muscat, Quady, California, 2014	10/55
Sauternes, Chateau Les Justices, France, 2014	12/68
Malvaxia Passito, Barboursville Vineyards, Virginia, 2012	14/78
Late Harvest Gewurztraminer, Andrew Rich, Oregon, 2014	16/88
Riesling Eiswein, Paul Anheuser, Germany, 2012	18/99
Tokaji Aszu, Oremus, 5 Puttonyos, Hungary, 2006	24/120
Hana, Fuji Apple Sake	6/32
Hana, Lychee Sake	6/32
Hana, Raspberry Sake	6/32
Hana, White Peach Sake	6/32
Momokawa, Pearl Junmai Ginjo Nigori Sake	6/32
Momokawa, Asian Pear Sake	6/32
Hakutsuru Plum Wine	8/44

Flight of any three sakes available \$12