

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	
SEASONAL COBBLER	9
warm seasonal cobbler, fruit purée, vanilla bean ice cream	
MOCHI ICE CREAM	14
vanilla, red bean, green tea, strawberry and mango chocolate, caramel & raspberry sauces	
SEASONAL SORBET	9
GREEN TEA DOUGHNUTS	9
green tea sugar, chocolate pot de crème, whipped cream	

COFFEE & TEA

LA COLOMBE COFFEE	3.5
ASSORTED RISHI HOT TEAS	4.5
jasmine green tea, green tea mint, china breakfast hibiscus berry (decaf), chamomile medley (decaf)	
ESPRESSO	3.5
CAPPUCCINO	4
LATTE	4

AFTER DINNER LIBATIONS

(2.5 Oz. Glass / 375ml Bottle)

Michele Chiarlo “Nivole”, Moscato d’Asti	9 / 36
Royal Tokaji, Mád Cuvée 2006	10 / 40
Rosenblum Cellars, “Désirée”, Chocolate Port	11 / 44
Donnafugata “Ben Ryé”, 2011	14 / 56
Trefethen Late Harvest Riesling, 2009	15 / 60
Far Niente “Dolce” Late Harvest Wine, 2007	18 / 80
Yuzu Omoi (Dessert Sake) (500ml)	9 / 68
Korean Ginseng Wine (750 ml)	15 / 105