



# **CHOCOLATE H20**

Pure Imagination 65% Dark Chocolate, Chocolate Soil, Salted Caramel, Kochi Yuzu Sorbet

22

Tasting Notes: Rich, Earthy, Citrus

Recommended Drink Pairing: COPPI SINISCALCO PRIMITIVO Puglia, Italy

# STRAWBERRY CAPRESE



Strawberry Ice Cream, Raspberry Fluff, Sakura Lychee Pearls, Fresh Strawberries, Pickled Strawberries, Strawberry Consommé, Chartreuse Jelly

22

Tasting Notes: Fruity, Sweet, Light

Recommended Drink Pairing:

SPICE GARDEN <Non - Alcoholic> Seedlip Spice 94, Raspberry, Toffee Lychee Syrup, Lemon, Tonic Water







Miso Yuzu Sauce, Yuzu Konatsu Mousse, Kumquat Orange Jelly, Almond Sponge, Nitro Orange Salt, Yuzu Sorbet

23

Tasting Notes: Tangy, Sweet, Salty

Recommended Drink Pairing: BERGAMOT LIME GIN TONIC Gin, Fresh Bergamot Juice,

Lime, Tonic Water

# **PURPLE**

Blackberry Sumac Parfait, Lavender Marshmallow, Fruits of the Forest Sorbet, Bergamot Gel, Crème de Mure Blackberries, Butterfly Pea Lavender Jelly

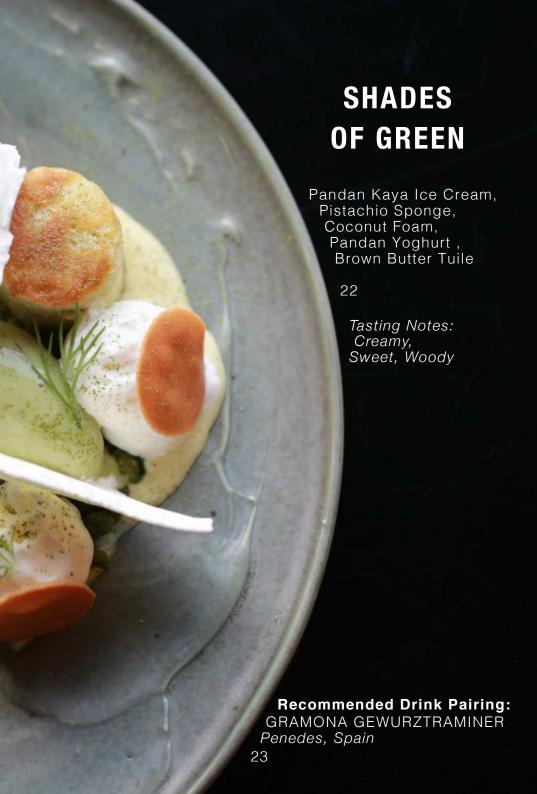
23

Tasting Notes: Floral, Tangy, Aromatic

#### Recommended Drink Pairing:

ROSENCHERRY
White Rum, Seedlip Spice, Lemon,
Cherry, Rose Water





# MATCHA BASQUE CHEESECAKE

Yuzu Calamansi Gel, Black Sesame Crumble, Yuzu Sorbet. Gluten Free, With Dairy.

18

Tasting Notes: Earthy, Rich, Creamy



All prices are subjected to 10% service charge and gst



# CHOCOLATE PRALINE POPROCKS CAKE



Warm Chocolate Cake, Vanilla Ice Cream, Hazelnut Praline Poprocks

20

Tasting Notes: Rich, Earthy, Nutty, Sweet

Recommended Drink Pairing: MARENCO BRACHETTO D'ACQUI DOCG Piedmont, Italy

# **HELIAN ON FIRE**

Torched Meringue, Coffee Sponge, Jerusalem Artichoke Ice Cream, Fig Jam, Chocolate Hazelnut, Parsnip Chips

22

Tasting Notes: Woody, Earthy, Nutty

#### **Recommended Drink Pairing:**

FERNET BOUQUET Gin, Elderflower Liqueur, Fernet Branca, Bergamot & Lemon, Soda Water



# **TIRAMISU**

Kahlua Jelly, Espresso Ice Cream

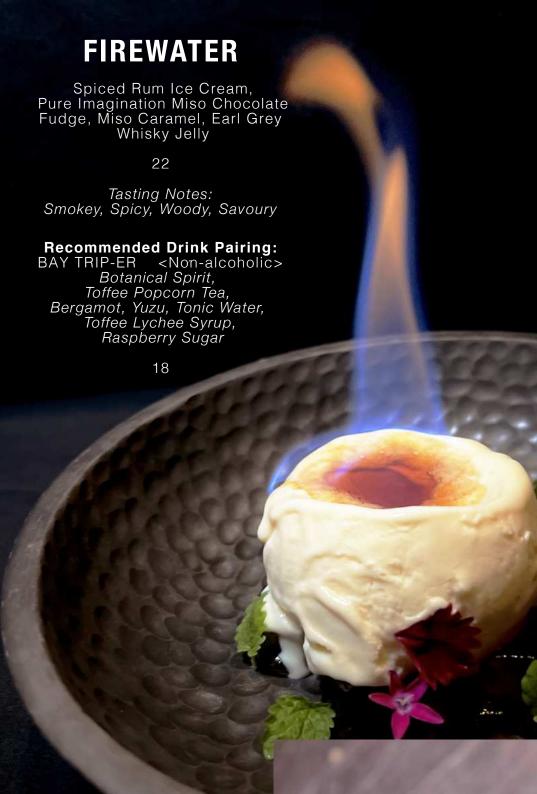
18

Tasting Notes: Velvety, Smokey



Recommended Drink Pairing: ROSELLA

Hibiscus Gin, Lychee, Raspberry, Toffee Lychee Syrup



# ZERO (PLANT BASED)

# **BANANACOCO**

Dark Chocolate Cream, Banana Brulee,Roasted Banana Ice Cream, Coconut Caramel Vegan / Sugar Free

18

Tasting Notes: Woody, Rich, Tangy

#### Recommended Drink Pairing:

AMARGO Gin, Cognac. Campari, Tonka & Bitters



# STICKY DATE PUDDING

Toffee Sauce, Vanilla Almond Ice Cream, Vanilla Custard, Biscoff Crumble Vegan, Dairy Free

18

Tasting Notes: Warm, Light, Creamy

Recommended Drink Pairing: MIO CLEAR SPARKLING SAKE





WHISKY HOT CHOCOLATE	22
Pure Imagination Single Origin 64% Dark Chocolate Drink, Served with Home Made Churros (3pcs)	
HOT CHOCOLATE	11
Pure Imagination Single Origin 64% Dark Chocolate Drink, Served with Home Made Churros (3pcs)	
+EXTRA CHURROS (5pcs)	5
HOME MADE CHURROS (8pcs)	7
Coated in Cinnamon Sugar. Contains Eggs, Dairy and Gluten	
CHURROS CHOCOLATE DIPPING POTS	Per Flavour
CHURROS CHOCOLATE DIPPING POTS  Dark Chocolate Salted Caramel Chocolate Truffle	Per Flavour 6
Dark Chocolate Salted Caramel	
Dark Chocolate Salted Caramel Chocolate Truffle Milk Chocolate	6

