



Menu

Seasonal Tarts

Pineapple Tart Fresh pineapples on a layer of coconut mousse and coconut frangipane	12.5	Mixed Nut Tart Caramel-coated pistachios, walnuts, peanuts and cashews on orange marmalade	13.5
Kumquat Tart Candied kumquat on kumquat curd	12.5	Cashew Tart Cashew mousse with caramelised cashews and Chantilly	15.5
Mixed Citrus Tart Orange, clementine and lemon on vanilla cream	13.5	Dark Chocolate Tart Cacao Barry 66% dark chocolate	10.8

Cakes & Pastries

Clementine Cake Clementine mousse layered with vanilla sponge and topped with fresh clementines	13.5	Sesame Orange Cake Black sesame mousse with orange marmalade	11.5
Tulameen Raspberry & Lychee Mousse Cake Layers of honey oolong sponge and lychee mousse, topped with fresh Tulameen raspberries	13.5	Chocolate Mousse Cake 70% dark chocolate mousse layered with flourless chocolate sponge	11.5

Coffee

Espresso		3.8	Flat White		7.0
Macchiato		4.0	Latte		7.0
Americano		5.0	Cappuccino		7.0
Long Black		6.0	Mocha		8.0
Piccolo		6.0	Babyccino		4.2

Hot Tea

Black Tea English Breakfast Darjeeling Margaret's Hope Yunan Gold Beauty of the Orient (Oolong)		8.5	Herb Tea Peppermint Chamomile Pink Rose Buds		8.5
Green Tea Uji Sencha		8.5			

Cold Beverages

Melon & Rose Cold Brew		7.5	Alain Milliat Juices Sauvignon White Grape Merlot Red Grape		10.5
Cold Press Juice Orange Apple		8.0			

Others

Hojicha Latte		7.5	Aqua Panna (Still)		4.5
Hot Chocolate		8.0	San Pellegrino (Sparkling)		4.5



Nutri-Grade is based on default preparation (before addition of ice)