



Menu

Seasonal Tarts

Piedmont Hazelnut Tart Caramel-coated Piedmont hazelnuts, milk chocolate mousse and feuilletine	15.5	Lemon Meringue Tart Lemon curd topped with Italian meringue	12.5
Strawberry Tart Fresh Chitose strawberries on vanilla cream	13.5	Baked Cheese Tart Baked mascarpone and cream cheese	10.8
Pineapple Tart Fresh pineapples on a layer of coconut mousse and coconut frangipane	12.5	Dark Chocolate Tart Cacao Barry 66% dark chocolate	10.8




Cakes & Pastries

Fraisier Cake A classic French strawberry cake made with layers of genoise sponge, filled with silky mousseline and a touch of Kirsch	15.0	Clementine Cake Clementine mousse layered with vanilla sponge and topped with fresh clementines	13.5
Sesame Orange Cake Black sesame mousse with orange marmalade	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)