

DESSERT WINE

SAUTERNES, Chateau Sigalas–Rabaud <i>'Lieutenant de Sigalas', Bordeaux, France 2018 (375ml)</i>	\$20/\$108
SAUTERNES, Chateau D'Yquem <i>Bordeaux, France 2014 (375ml)</i>	\$519
TOKAJI ASZÚ, Royal Tokaji <i>'Red Label,' 5 Puttonyos, Tokaji, Hungary 2017 (500ml)</i>	\$198
ICEWINE, Inniskillin <i>Vidal blanc, Niagra Peninsula, Canada 2021 (375ml)</i>	\$192

FORTIFIED WINE

SHERRY, Emilio Lustau, Dry Oloroso <i>'Don Nuño', Solera Reserva', Spain NV (750ml)</i>	\$14/\$103
TAWNY PORT, Taylor Fladgate, 10 Year <i>Portugal NV (750ml)</i>	\$15/\$104
TAWNY PORT, Taylor Fladgate, 30 Year <i>Portugal NV (750ml)</i>	\$47/\$298
RUBY PORT, Warre's <i>Portugal 2017 (750ml)</i>	\$31/\$228

GRAPPA

CANDOLINI BIANCA	\$16
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ARMAGNAC & COGNAC

CALVADOS – CHRISTIAN DROUIN VSOP	\$17
HENNESSY VS	\$20
CHÂTEAU DE LAUBADE ARMAGNAC 1982	\$49
HENNESSY 'PARADIS'	\$167
REMY MARTIN VSOP	\$54
REMY MARTIN LOUIS XIII	\$375

DESSERT

CRYING CHOCOLATE <i>malted ganache, vietnamese coffee ice cream</i>	\$17
MISO CARAMEL BAR <i>blondie, milk ice cream, warm miso caramel</i>	\$17
PISTACHIO CREMOSO <i>chocolate fondant, roasted cherries</i>	\$17
UBE MOCHI DONUTS <i>banana cream, caramel</i>	\$17
CITRUS TART <i>yuzu curd, white chocolate cremeux, vanilla ice cream</i>	\$17
COCONUT TAPIOCA PUDDING <i>roasted pineapple, pineapple jelly, toasted coconut sorbet</i>	\$17
ARTISANAL SORBET & ICE CREAM <i>selection of three</i>	\$12

COFFEE

COFFEE	\$4.5
ESPRESSO	\$6.5
CAPPUCCINO	\$7.5
CAFÉ LATTE	\$7.5

TEA

GEN MAI CHA <i>green tea, husked japanese rice</i>	\$6
TROPICAL PEONY <i>white tea, rose, pineapple, coconut</i>	\$6
EARL GREY RESERVE <i>black tea, bergamont, blue corn flowers</i>	\$6
MINTO MISTO <i>peppermint, spearmint - caffeine free</i>	\$6
SECRET GARDEN <i>chamomile, rooibos, peppermint - caffeine free</i>	\$6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUDDAKAN

DESSERT