



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

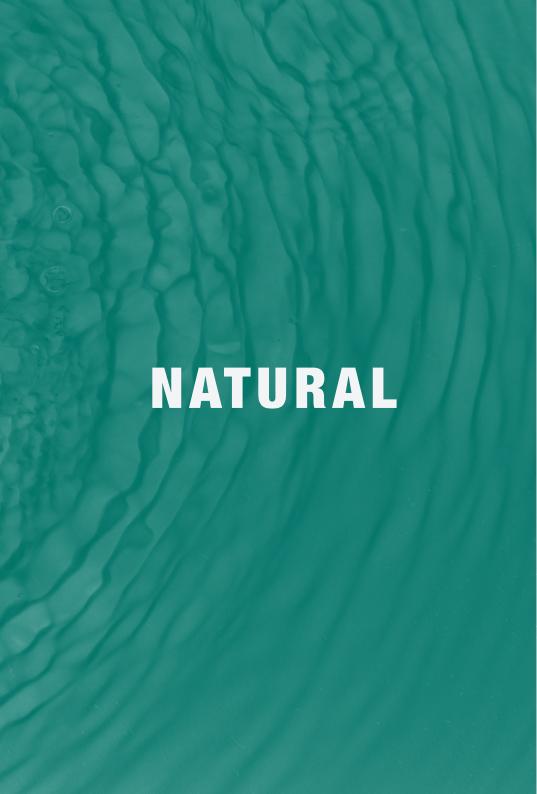
Tasting Notes: Fruity, Sweet, Light

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

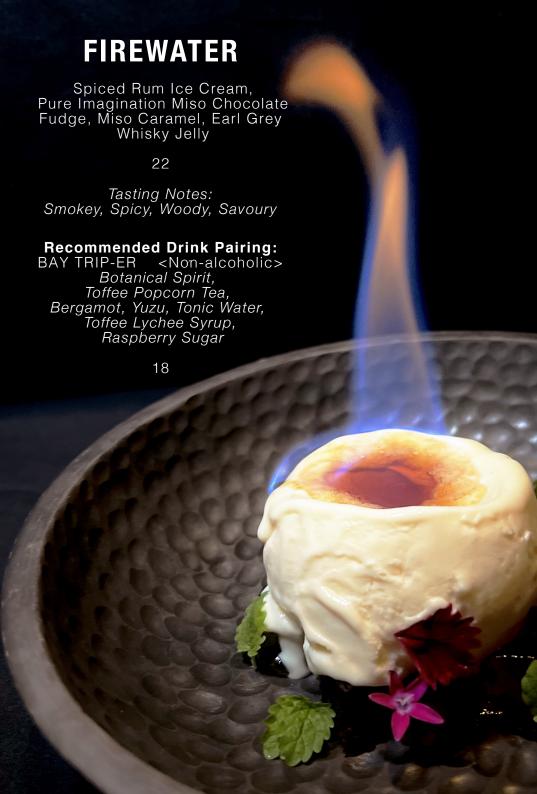
18

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
Dark Chocolate Salted Caramel Chocolate Truffle	Per Flavour 6
Dark Chocolate Salted Caramel	
Dark Chocolate Salted Caramel Chocolate Truffle Milk Chocolate	6

