

## Dessert

- \* SPECIAL "SWEET TOOTH" OF THE DAY  
*Please Inquire What We are Baking Fresh Today!*
- \* JASMINE PANNA COTTA 20  
*Lemongrass, Golden Kiwi, Orange Tuile*
- COCONUT TAPIOCA 'CHÈ' 19  
*Coconut Sorbet, Lychee, Rambutan, Jackfruit, Dragonfruit*
- CLASSIC BANANA ALA MODE 18  
*Turbinado Brulee, Baileys Caramel, Tahitian Vanilla Bean Ice Cream*
- WARM BEIGNETS 20  
*Vietnamese Coffee Crème Anglaise*
- SIGNATURE TABLE SIDE ICE CREAM 24  
*Valhrona Chocolate Cake  
Tahitian Vanilla Ice Cream made in front of your eyes!*
- HOMEMADE ICE CREAM PARLOR 6/ per scoop  
*Inquire about our special flavor of the day  
Sorbet: Vegan Coconut, Lychee Champagne  
Ice Cream: Jasmine, Truffle Chocolate, Tahitian Vanilla Bean*

## After Dinner Spirits & Cocktails

- ROAD TO DISHONOR 22  
*Haku, Mr. Black, Fresh Espresso*
- AMARO MONTENEGRO 16
- AMARO NONINO 16
- FERNET-BRANCA 15
- SKINOS MASTIHA 14
- RAMOS PINTO *price varies on vintage*  
10 | 15 | 20 | 32 YEAR

*Please inform your server of any food allergies.  
\$3 cake-cutting fee*

\* NEW CREATIONS

## Artisanal Teas

- WHITE COCONUT CREME 7  
*Sweet, Creamy, Smooth*
- DRAGONCRISP GEN MAI CHA GREEN TEA 7  
*Brown Rice Kernels, Corn, and Tender Green Tea Leaves*
- EGYPTIAN CHAMOMILE 7  
*Sweet, Calming, Rounds (Caffeine Free)*
- JASMINE PEARL 7  
*Light, Floral, Crisp*
- MOROCCAN MINT 7  
*Grassy, Smooth, Minty*
- CARAMELIZED PEAR 7  
*Fruity, Round, Sweet (Caffeine Free)*
- EARL GREY CREME 7  
*Full Body, Citrus, Silk*

## Gourmet Coffee-Caffe Luxxe

- VIETNAMESE ICED COFFEE 8  
*Custom Blend Dark Roast Coffee, Sweetened Condensed Milk*
- HAND-CRAFTED GOURMET TESSA ROSSA BLEND 6  
  
*Latte Espresso*  
*Americano Macchiato*  
*Cappuccino Cortado*

For the ultimate culinary experience, we invite you to enjoy one of our private dining rooms and curated Chef Tasting Menu.