

Bohème

EXECUTIVE CHEF: ATSUSHI KENJO

DESSERTS

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| Burnt Basque Cheesecake <i>fresh market berries</i> | \$10 |
| Profiteroles <i>chocolate & vanilla ice cream, crème anglaise</i> | \$10 |
| Chocolate Croissant Bread Pudding <i>vanilla ice cream, salted caramel drizzle</i> | \$10 |
| Japanese Matcha Chocolate Fondant <i>green tea ice cream, crème anglaise, market berries</i> | \$12 |
| Coconut Lemongrass Panna Cotta <i>almond milk, coconut sorbet, dried mandarin, kuromitsu (V, GF)</i> | \$11 |

ORGANIC ARTISINAL TEAS

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| Earl Grey <i>black teas from Assam and South India with natural oil of bergamot</i> | \$6 |
| Chamomile <i>herbal blend of flowers with a sweet aroma and mellow finish</i> | \$6 |
| Jasmine <i>light and floral, laced with jasmine flowers</i> | \$6 |
| Green Tea <i>Japanese green tea with an exquisite fragrance and crisp finish</i> | \$6 |

COFFEE

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| Coffee | \$4 |
| Espresso (Single/Double) | \$4/7 |
| Cappuccino | \$6 |
| Latte | \$6 |

NIGHT CAP

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| Espresso Martini | \$16 |
| Castelneau de Suduirant, Semillon, 2008, Sauternes, France | \$16 |
| Sandeman, Founders RSV, Port, Portugal | \$10 |
| Sandeman, Tawny 20year, Port Potugal | \$16 |
| Taylor, Tawny 40year, Port Portugal | \$28 |