

Dessert Menu

BETTER BANANAS

Deep fried battered bananas to give a hot and crunchy outer layer, sprinkled with cinnamon, and accompanied by a plain but well matched vanilla ice cream.

\$9.90

BLACK SESAME ICE CREAM

One of the many traditional ice-creams which is homemade by our chef, unlike Green Tea, it leans more towards the sweet side. The three scoops of ice cream will for sure leave a dark print on your taste buds. Served with seasonal fruits.

\$7.90

CHOCOLATE FONDUE

A platter of seasonal fruits, served with hot melted chocolate

\$9.90

DEEP FRIED ICE CREAM

Deep fried vanilla ice-cream to give a hot and crusty outer layer. Served on melted chocolate, and finished with seasonal fruits.

\$7.90

GREEN TEA ICE CREAM

A traditional homemade Japanese ice-cream prepared by our chef, will surely end your dining experience on a positive note. The serving comes with three scoops of green tea ice cream topped with sweet red beans.

\$7.90

RED BEAN MOCHI

Traditional sweet red bean wrapped in a sticky pastry. The serving comes with two different types of mochi, along with vanilla ice cream.

\$8.90