

DESSERT

15

CHOCOLATE CAKE

DARK CHOCOLATE, CHOCOLATE GANACHE, HAZELNUT

YUJA MERINGUE TART

YUJA CUSTARD, OMIDJA MERINGUE, PICKLED RED CURRANT

BERRIES & CREAM

LYCHEE SORBET, BLUEBERRIES, FERMENTED RHUBARB, YOGURT WHIP

MANGO 'BINGSU'

MANGO SORBET, MILK ICE, GREEN PLUM CARAMEL

perilla sundae 12

CHOCOLATE ICE CREAM, BANANA SORBET, STRAWBERRY SORBET,
WHIPPED CREAM, FERMENTED CHERRIES, PUFFED RICE

ICE CREAM 5

VANILLA • CHOCOLATE • BLACK SESAME

SORBET 5

KOREAN PEAR • STRAWBERRY • BANANA

pastries thoughtfully prepared by chef alyssa byndas

WINE

Rare Wine Co., *Savannah*, Verdelho, Madeira, Portugal NV 18

Taylor Fladgate, 20 Year Tawny, Oporto, Portugal NV 20

DIGESTIFS

TWO STACKS | 12/21

irish whiskey | sauternes cask finish | 65% abv

PF SELECTION DES ANGES | 35/60

grand champagne cognac | 30 yrs | 40% abv

REDBREAST 12 YR | 13/23

irish whiskey | pedro ximenez cask | 46% abv

EL DORADO 21 YR | 20/36

aged rum | wooden still, demerara | 40% abv

KANOSUKE '23 | 28/45

japanese whisky | limited edition single malt | 59% abv

COMPASS BOX HEDONISM '24 | 25/40

blended scotch whiskey with maize from the 90's | 43% abv