

望
望
望
NOZOMI

Desserts

DESSERTS

Valrhona Chocolate Fondant with vanilla ice cream
(Please allow 15 minutes cooking time)

Deep fried Crème Brule
Served with a mango and pineapple Carpaccio
topped with mango and banana sorbet
Coconut and Rice harumaki rolls
served with honey and pepper sauce

Green Tea Mousse
served with sesame and anis tuile and apricot sauce

Fruits Moriawase
Selection of exotic fruits served with Chef's choice of sorbet.

Assortment of ice cream or sorbets. Three scoops per order.

Chefs Dessert Plater
serves 4 people

COFFEE / TEA

Espresso

Double espresso

Café Late

Fresh Mint tea

Camomile tea

Jasmin tea

Genmaicha tea

Sencha tea