



## **DESSERTS**

### **Kuri Mont Blanc**

Japanese Kuri | Nikka Whisky Ice cream  
\$20.00

### **Vanilla Mille Feuille**

Flaky Puff Pastry | Vanilla Custard Cream | Vanilla Ice Cream  
\$16.80

### **Almond Pain Perdu (French Toast)**

Crusty French Brioche Bread | Caramel Orange Sauce | Cognac Ice Cream  
\$18.50

### **Strawberry Tarte**

Kirsch | Raspberry  
\$18.50

### **Musk Melon Tarte**

Cointreau | Vanilla  
\$22.00

## **PARFAIT**

### **Seasonal Parfait**

\$35



## **PASTRIES**

### **Tahitian Vanilla Choux**

Jamaican Rum | Indonesian Vanilla Cream  
\$11

### **Uji Matcha Kinako Choux**

Uji Matcha | Hokkaido Kinako | White chocolate  
\$11

### **Banana Pecan Nut Choux**

Caramelized Banana | Cognac Cream | Banana Ganache | Caramelized Pecan  
\$13

### **Black Forest Choux**

70% Chocolate Ganache | Kirsch Cream | Sour Cherry Compote  
\$13

### **Berries Pistachio Choux**

Vanilla Kirsch Cream Raspberry Lava Sauce | Pistachio Whipping Ganache  
\$13



## VIENNOISERIE

### **Croissant**

Lescure French Butter Flaky Classic Croissant  
\$6.80

### **Kansai Sausage Croissant Bun**

Arabiki Sausage | Bonito Flakes | Takoyaki Sauce  
\$12.40

### **Croque Madame**

Beef Pastrami | Mozzarella Cheese | Japanese Organic Egg | Béchamel sauce  
\$18.40

### **Burrata Cheese & Parma Ham Croissant**

Burrata Cheese | Olive Oil | Cured Parma Ham  
\$18.40

### **Smoked Salmon & Ricotta Focaccia**

Smoked Salmon | Dill & Basil Pesto | Parmigiano Cheese  
\$18.40

### **Rocket & Parmigiano Salad with Crouton**

Plain, \$9.80  
With Smoked Salmon, +\$3.80  
With Parma Ham, +\$4.80

### **Awajishima Onion Tarte**

Black Truffle  
\$15.00