

Adachi

dessert

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## desserts

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**MOLTEN CHOCOLATE CAKE 16**

With Vanilla Ice Cream

**MATCHA-SWIRLED CHEESECAKE 16**

With Summer Citrus + Raspberry Sorbet

**YUZU-LEMON CRÈME BRÛLÉE 16**

**ADACHI SUNDAE 15**

With Vanilla + Chocolate Ice Cream, Dulce Caramel,  
Chocolate Sauce + Whipped Cream

**WARM BUTTER CAKE 16**

Mixed Berry Coulis, Vanilla Bean

**LEMON SORBET (3 SCOOPS) 15**

**MATCHA MILLE CREPE CAKE 27**

Madagascar Vanilla chocolat Blanc / Pistachio Gelato

**CHOCOLATE - CHILI CREMA CATALINA 17**

Fresh Tropical Fruits/ Lemon Sorbet

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## port wine selections

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**2015 TAYLOR LBV RUBY PORT 8**

**2016 FONSECA VINTAGE OPORTO 28**

**PENFOLDS GRANDFATHERS RARE TAWNY PORT 26**

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## madeira selections

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**RARE WINE CO., NEW YORK MALMSEY RESERVE 14**

**BROADBENT MADEIRA RESERVE, 5 YEAR 15**

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## dessert wines

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**UNRESTRICTED LATE HARVEST RIESLING, PETOSKEY, MI 12**

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## cocktails

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**ESPRESSO MARTINI 17**

Tito's, Kahlua + Espresso

**CHOCOLATE MARTINI 17**

Kettle One, Godiva, Bailey's + Nocino

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## coffee

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**ESPRESSO 5**

**CAPPUCCINO 7**

**LATTE 7**

Choice of Milk or Oat Milk



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**LOUIS XIII**

*Remy Martin*

The LOUIS XIII Cognac tasting experience is a journey that will transport you through time, allowing you to savour the individual notes of up to 1,200 eaux-de-vie. Served at room temperature in the exclusive LOUIS XIII glasses, specially designed to enhance every nuance of LOUIS XIII Cognac.

Allow the cognac to rest in the glass for a few moments as you take in its complex aromas. First from afar, then close to the nose. Place a drop of LOUIS XIII Cognac on your lips, allowing it to slowly ignite your palate, then take your time to enjoy, one sip at a time.

**HALF OUNCE 100 | ONE OUNCE 200 | TWO OUNCE 400**