

sweet pâtisserie

tapioca and mango creme fresh mango • coconut milk	350	gelato black charcoal vanilla • grand marnier prune armagnac • rum raisin • pistachio blueberry cheesecake • red yoghurt espresso • chocolate	90
crème brûlée x 3 cinnamon • lemongrass • ginger	350		
tiramisu hot espresso shot • kahlua	350		
chocolate coulant vanilla ice cream • crumble	350	sorbet lemon - thyme • guava - basil • peach mixed berries • tangerine • coconut strawberry mango	90
tropical fruit platter	290		

reserve hot-cold concoction

	45°	0°
gingerbread espresso • jameson • milk • sweet gingerbread	320	210
chocolate espresso • rum • milk • sweet chocolate	320	210
hazelnut espresso • rum • milk • sweet hazelnut	320	210
tiramisu espresso • vanilla vodka • milk sweet tiramisu	320	210
salted caramel espresso • baileys • milk • salted caramel	320	210
matcha – hot only espresso • rum • matcha green tea milkvanilla • salted caramel coconut milk	320	210

classic concoction

espresso	120
double espresso	150
cappuccino	175
americano	175

reserve jing tea

vintage vantage cooked puerh mini cakes jasmine silver needle organic jade sword flowering jasmine and lily flowering osmanthus whole pink rosebuds	155
blend assam breakfast decaffeinated ceylon earl grey chai rooibos	135
herbal moroccan mint whole chamomile flowers whole peppermint leaf blackcurrant - hibiscus lemongrass - ginger whole lemon verbena	145