

# ADRIFT

By Chef David Myers

## DESSERT

Mochi Ice Cream, strawberry, matcha, salted caramel	14
Yuzu & Lemon Thyme Tart, shiso ice cream	15
Black Sesame Cake, caramelized white chocolate, orange	15
Chocolate Brownie, wattleseed, brown rice ice cream	15
Geisha Tea Mousse, guava, hazelnut sable	16

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## COCKTAILS

gentleman and a scholar, scotch whisky, smoked maple, grapefruit	24
one last night, spiced rum, coffee liqueur, coconut	24

## DIGESTIF

Fernet Branca, Milan, Italy	18
Amaro Nonino, Percoto, Italy	18

## SWEET WINE

2018 Château la Roulerie, Côteaux du Layon, Loire Valley, France	88
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## PORT

Graham's 10 year Tawny Port	25
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## COFFEE

Americano	8
Espresso	9
Cappuccino	9
Latte	10

## TEA

English Breakfast	9
Chamomile	9
Green Jasmine	9
Geisha Blossom	9
Earl Grey	10
Moroccan Mint	10
Red Jasmine	11