

## DESSERT

### *ORIGINAL*

<b>Chocolate Bento Box</b> with Green Tea Ice Cream	<b>110</b>
<b>Suntory Whisky Iced Cappuccino</b> Corretto with Anis	<b>95</b>
<b>Vanilla Tamago Crème</b> with Pineapple Sake Soup	<b>105</b>
<b>Chocolate Crème and Raspberry</b>	<b>105</b>
<b>Dessert Yon Ten Mori</b> Chef Selected Dessert Combination	<b>190</b>
<b>Japanese Seasonal Fruit Plate</b>	<b>100</b>

### *ADVENTURES*

<b>"Soy"</b> Mille-Feuille filled with Parfait, Ice Cream and Foam	<b>110</b>
<b>Bread Pudding NOBU Style</b> with Rum Raisin Ice Cream	<b>110</b>
<b>Caramelized Banana Tofu</b> with Bitter Chocolate Sauce and Caramel Butter Ice Cream	<b>120</b>
<b>Summer Fruit Bowl (Serve at Dinner only)</b> Fruit Ravioli and fresh fruit served with Yamamomo Sorbet	<b>120</b>

\*Mochi Ice Cream, Ice Cream and Sorbet are available in Different Flavors.

**Pastry Chef: Laurence Yeung**

Plus 10% Service Charge