

SWEETS

Mandarin Delight	£12
<i>Mandarin yoghurt cheesecake served with peach & mandarin sorbet and fresh mandarin</i>	
Triple Chocolate Fondant	£14
<i>Dark chocolate sponge with a melting white chocolate centre, green tea and white chocolate glaze, vanilla ice cream on a bed of dark chocolate soil</i>	
Pineapple Brulee	£13
<i>Caramalised Pineapple cream served in fresh pineapple</i>	
Traditional Toffee Temptation	£12
<i>Steamed, moist date sponge served with Madagascar vanilla ice cream & covered with a warm toffee sauce</i>	
Sago Pudding	£11
<i>Sago pearls slowly cooked in coconut milk, garnished with fried taro, tuille, pomegranate & melon</i>	
China Tang Dessert Platter	£26
<i>Tamarind & date custard tart with caramel, pineapple tart tartan, rhubarb sphere of orange biscuit base topped with rhubarb bavarois cream, deep fried choux pastry tossed in cinnamon sugar with Nutella sauce, chocolate & salted caramel ice cream with gold leaf & chocolate curls</i>	
Toffee Apple & Banana	£9
<i>Fruits dipped in caramalised sesame, served with passionfruit cream & coconut sorbet</i>	
Chocolate Dumplings	£8
<i>Steamed chocolate dumplings filled with chocolate hazelnut ganache</i>	
Mango Pudding	£11
<i>Set mango & evaporated milk dessert covered in jelly glaze, served with fresh diced mango & redcurrant garnish</i>	
Exotic Fruits	£17
<i>Selection of seasonal fruits</i>	

Our menu contains Allergens – please ask waiter for details

SWEET WINES

2012 Château Filhot, 1er Cru, Sauternes, France	£16	Glass
2012 Jurançon, La Magendia De Lapeyre, France	£12	
2016 Mount Horrocks, Riesling, Clare Valley, Australia	£20	
2016 Tokaji, Disznoko, Late Harvest Furmint, Hungary	£13	
2010 Willi Schaefer, Graacher Domprobst, Riesling Auslese, Germany	£25	
2015 Iniskillin, Vidal Icewine, Niagara, Canada	£38	

TEA SELECTION

Ali Shan Oolong Tea	£10	Pot
<i>A Taiwan high-grown tea, produced on a small farm in Ali Shan</i>		
Jasmine Green Tea	£6	
<i>Traditional, hand rolled green tea buds suffused with Jasmine blossoms</i>		
Tang's Tonic	£10	
<i>Chrysanthemum flower tea infused with Goji Berry and rock sugar</i>		
Pu-erh Tea	£6	
<i>Compressed fermented tea from caves of Yunnan province</i>		
Silver Needle	£6	
<i>High in antioxidants with delicate creamy taste of honeydew melon</i>		
Dragon Well Longjing	£6	
<i>Green tea grown in hills of Zhejiang province, home of Oolong tea</i>		
Iron Buddha Tea	£6	
<i>Slightly roasted and most popular Oolong tea in China</i>		
Smoky Lapsang	£7	
<i>Lapsang direct from Mr. Liang Qizheng's farm, Jianou, Fujian</i>		

NON ALCOHOLIC COCKTAILS

Berry Breeze <i>Fresh berries, elderflower cordial, lime juice, bitter lemon</i>	£8
China Crush <i>Lychee & mango purees, fresh passion fruit, natural yoghurt</i>	£8
Detox Cordial <i>Carrot & apple juice, orange blossom honey water, lemon basil & pomegranate soda</i>	£8

*Sweet wines are served in 100ml glass
A discretionary service charge of 12.5% will be added to total bill
All prices are inclusive of VAT*