

## desserts

### **zuma deluxe dessert platter 21**

chef selection of our signature desserts, served with seasonal and exotic fruits, ice creams and sorbets

*(minimum of two people)*

*price per person*

### **chawan mushi 15**

coconut custard, tropical fruit, passion fruit foam

### **yuzu key lime pie 15**

raspberry, guava gel and strawberry lychee sorbet

### **green tea and banana cake 15**

coconut ice cream, peanuts and toffee sauce

### **exotic and seasonal fruits 17**

with sorbet

### **sorbet and ice cream 6**

individual scoop

## dessert wine, sake & cocktail

<b>zuma espresso martini</b>	100ml	16
<b>cockburn's 10 year old tawny port</b>	100ml	18
<b>gonzalez byass 'nectar' pedro ximenez</b>	100ml	18
<b>kopke 20 year old tawny port</b>	100ml	30
<b>hakkaisan kijoshu</b>	100ml	16
<b>aragoshi umeshu awamori jikomi</b>	100ml	17
<b>yuzu omoi</b>	100ml	20
<b>buglioni 'il recioto della valpolicella' 2011</b>	100ml	26
valpolicella, veneto, italy	500ml	130
<b>kenzo estate 'muku' sauvignon blanc 2018</b>	375ml	135
napa valley, california		
<b>far niente 'dolce' late harvest 2011</b>	375ml	200
napa valley, california		
<b>château d'Yquem 2001</b>	45ml	160
sauternes, france	375ml	1300

# tea & coffee

6.5

## **green tea**

sencha

jasmine

genmaicha

## **fresh tea**

mint

ginger

shiso leaves

## **black tea**

organic earl grey

*decaffeinated available*

organic breakfast blend

## **coffees**

espresso, cappuccino, americano, macchiato, latte

*decaffeinated available*