*** Dessert ***

Crafted by Sebastian Comerso, Group Executive Chef of Maximal Concepts, our dessert collection is an exquisite blend of London's artistic vibrancy and Japan's culinary heritage, seamlessly bridging tradition and innovation. From refreshing fruit 'sushi' platter to decadent chocolate cake, each creation is a theatrical exploration of sweetness.

Death by Chocolate 705kcal Chocolate dome, chocolate cake, magnum, chocolate sable, chocolate sorbet, rum	22
Black Sesame Cheesecake 412kcal Yuzu granita	16
Mt Fuji 668kcal Elderflower mousse, aerated white chocolate, poached peach, rice crisps, meringue, candy floss, milk ice cream	16
The Aubrey 'Sushi' Platter 777kcal Watermelon 'toro' nigiri, date & yuzu 'saba' nigiri, handroll mango matcha maki, handroll strawberry maki, kombu cured honeydew melon, toasted black ants	22
Cherry Blossom 414kcal Shiso mousse, almond airy sponge cake, edible stones, crystallized white chocolate, azuki bean, cherry sorbet, hibiki cherries	22

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Espresso 9kcal					
Double Espresso 18kcal					
Americano 18kcal					
Cappuccino 79kcal					
Latte 114kcal					

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*** Tea ***

Sencha Reiwa Shizuoka, Japan 1kcal	8
Hojicha Kagoshima, Japan 1kcal	8
Genmaicha Shizuoka, Japan 3kcal	8
Matcha Kagoshima, Japan 7kcal	12
Oolong Jin Xuan Ali Shan, Taiwan 1kcal	8
Lemongrass & Ginger Thailand 2kcal	8
Earl Grey Ruhuna, Sri Lanka 1kcal	8

All prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Not all ingredients are listed. Please inform our team of any allergy or dietary requirements. Please note that all calorie counts for all our teas and coffees and soft drinks are per serving.



