

Dessert menu

“Charamisu Mayfair garden” Japanese seasonal tiramisu

Matcha green tea, Ginjo sake, rhubarb £18

Urakasumi, Umeshu (plum sake), Miyagi, Japan £25

Homemade ice cream or sorbet £8

Shirakabegura, Mio Sparkling, Hyogo, Japan £17

“Spring field” Azuki, Matcha, Yokan, Mochi,

Spring vegetables “Wasanbon” ice-cream £18

2015 Von Schubert, Riesling Maximin Herrenberg Spatlese, Mosel, Germany £14

Selection of seasonal fruits £14

2015 Bott Ceyl, Gewurztraminer, Alsace, France £14

Manjari warm chocolate sponge and genmaicha ice cream £18

1980 Valsangiacomo, Cuva Vella Moscatel, Valencia, Spain £17

Cherry blossom on the shore, “Kinobi” Kyoto gin £18

Ichinokura, Suzune Sparkling, Miyagi, Japan £22

Allergen information is available upon request

All prices are inclusive of V.A.T. A discretionary 12.5% service charge will be added to your bill