

K O M É

FINE JAPANESE CUISINE

DESSERTS

AFTER DINNER DRINK MENU

COFFEE & ESPRESSO COCKTAILS

White Chocolate-Raspberry 8
(godiva white chocolate, chambord)

Nutella Coffee ® 8
(godiva dark chocolate, frangelico)

Tiramisú Martini 10
(espresso, rumchata, vanilla vodka, kahlua, cream)

Espresso Martini 10
(espresso, vanilla vodka, kahula)

COGNAC & CORDIALS

hennessy v.s.o.p.	kahlua
hennessy x.o.	Courvoisier V.S.
remy martin v.s.o.p.	b&b
frangelico	grand marnier
sambuca (black & white)	

SINGLE MALT

Yamazaki 18 yr	laphroaig, 10yr
yamazaki 12yr	glenfiddich 12yr
Macallan Rare Cask	glenlivet 12yr
macallan 15 yr	glenmorangie 10yr
macallan 12 yr	

COFFEE	3	ESPRESSO	3.5
CAPPUCCINO	4.5	HOT TEA	3

DESSERT

BENTO BOX (chef's choice) **15**

DE-CONSTRUCTED BLACK FOREST GÂTEAU **14**
chocolate glazed chocolate cake, kirsch sauce, Tesseract
Cognac soaked cherries, cherry gelatin, chocolate ice
cream, whipped cream

ALMOND CAKE **12**
chocolate parfait squares, orange pearls,
dehydrated strawberry meringue, cake crumbles,
vanilla ice cream

BANANA PANNA COTTA **10**
black rice crumble, green tea white chocolate
ganache, toasted coconut flakes, compressed
pineapple, strawberry compote

GREEN TEA CRÈME BRÛLÉE **9**
served with a scoop of chefs choice house-made
seasonal ice cream/ sorbet

MOCHI **7**
creamy ice cream wrapped in sweetened rice flour,
choice of two:
green tea, raspberry crunch, salted caramel,
double chocolate chip,
two seasonal options

HOUSE-MADE ICE CREAM (choice of 1) **3.5**
chocolate, green tea, vanilla, seasonal

HOUSE-MADE SORBET (choice of 1) **3.5**
raspberry, lychee, mango mint, seasonal