



FUYUAFTERNOON TEA

Fuyu Afternoon tea

SAVORY

Daikon and Ama Miso Toriniku Simmered radish with sweet miso glaze and chicken floss

> Tenshino Ebi Vol Au Vent Blue prawn herb salad in baked Puff Pastry

Nasu No Butaniku Hasami Age Sando Deep fried pork, vegetables, cheddar cheese and Eggplant Sandwich

Kani Tsume Korokke Slider Breaded Creamy Bechamel Crab claw Sandwich with Coleslaw and Tonkatsu sauce slider

SWEETS Karukan

A traditional Kagoshima steamed cake made with Japanese Yam (yamaimo) and rice flour.

Kasutadon

A soft, fluffy sponge cake filled with a rich custard cream. The name is derived from kasutera or castella sponge cake and -don which means round shape

Satsuma-Imo Matcha Yokan

A dense jelly-like dessert made from sweet potatoes, especially Kagoshima's famous Satsuma-imo. Layered with matcha.

Hot Chocolate Warabi Moch

Soft, chewy warabi mochi cubes with a cocoa powder coating and a warm dark choco-cinnamon sauce for dipping.

Strawberry White Chocolate Daifuku Mochi Strawberry with white chocolate ganache wrapped in mochi

SCONES

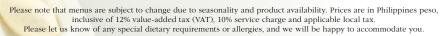
Yuzu Cranberry Black Sesame & Orange

Served with:

Clotted Cream, Azuki Bean Butter, Apple Compote

2,150

Good for two (2) persons add 250 for a glass of Festive Tea Mocktails Choice of Mango Green Tea lemondae, Aloe Vera Sencha, Coconut Strawberry Breeze



*Photos are for reference only. Ingredients may change depending on market availability, without prior notice.