



(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practises responsible service of alcohol. For special days\*, please note set menu may apply.

\*Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.

# DESSERT

Miso Cappuccino	21
Coffee Foam, Candied Pecan, Vanilla Ice Cream	
Blueberry Monkfruit Panna Cotta	23
Pistachio Paste, Raspberry Juice, Blueberry Foam, Black Cocoa Sponge	
Bento Box (V)	25
Warm Chocolate Fondant & Imperial Matcha Gelato	
Nobu Mango Cheesecake	25
Thai Curry Sorbet & Black Sesame	
Seasonal Fruit Bento	23
Assorted Mochi Ice Cream	per piece 8
House Made Gelato & Sorbet	per scoop 8

## LIQUID DESSERT

Espresso Martini Vodka, Espresso, Kahlua	25
Fruit Sake Passionfruit, Raspberry or Lychee	24
Kuro Ichigo Baileys, Creme de Mure, Apple, Caramel, and Vanilla	27
Banana Sundae Banana, Bailey, Creme de Cacao, Coconut	34

## COFFEE & TEA

Espresso, Short Macchiato	6
Café Latte, Cappuccino, Double Espresso, Flat White, Long Black, Long Macchiato <i>Full Cream, Soy, Almond, Oat Milk Available</i>	6
Nobu Matcha, Mint Tea	6

# NOBU GLOSSARY

Irasshaimase      *'Welcome' – A phrase used to welcome Nobu guests upon arrival.*

Mochi              *Paste of steamed & pounded rice.*

Monkfruit        *A small round fruit native to southern China.*

Yuzu               *Japanese citron. It is mostly used for its zest which is highly aromatic. The juice is most commonly available, salted in bottles.*