

## DESSERTS

Mille Feuille Thin Layers of Pastry with Cream and Chocolate Filling Served with Vanilla Ice Cream	55.
Triple Chocolate Melt with Milk, White and Dark Chocolate *20 Minutes	50.
Large Apple Tart *20 Minutes	75.
Large Banana Tart *20 Minutes	70.
Churros with Dark Chocolate Dip *20 Minutes	45.
Caramel Sticky Pudding with Salted Caramel Ice Cream	60.

Apple Crumble with Vanilla Ice Cream	65.
Almond Panna Cotta with Blueberry Compote	60.
Nutella Cake	65.
Dark Chocolate Tart with House-Made Orange Marmalade Ice Cream	60.
Belgian Waffle with Chocolate Ganache, Vanilla Ice Cream and Chocolate Foam	55.
Belgian Waffle with Icing Sugar and Butter	35.
Crispy Chocolate Cake with Salted Caramel Butter	60.

## COFFEE

Espresso (Con panna, Macchiato)	35.
Black Coffee	40.
Coffee Soda	
Cappuccino	
Latte	
Flavored Latte (Hazelnut, Vanilla, Blueberry, Caramel)	45.
Mochaccino	

## TEAS by TWG TEA

English Breakfast, Chamomile, Grand Jasmine, Moroccan Mint, Earl Grey, Sencha, Moonfruit Black	35.
Flavoured Iced Tea (Lychee, Apple, Raspberry, Peach, Strawberry)	40.

## FRESH JUICES

Strawberry, Honeydew, Watermelon, Kiwi, Apple	40.
Mixed Juice	45.
Orange	55.

## MOCKTAILS

<b>HIBISCUS CORRIANDER</b> Hibiscus Tea, Fresh Lemon Juice, Roasted Paprika Honey, Tonic Water, Coriander Leaves	45.
<b>GRAPE GARDEN</b> Anggur Colesom Reduction, Red Grape Juice, Spice Syrup, Pineapple Cordial, Soda Water	45.
<b>KEMANGI PUNCH</b> Kemangi Leaves, Yuzu Juice, Yellow Water Mellon	45.
<b>BACK TO THE ROOTS</b> Fresh Carrot Juice, Orange Juice, Yakult	45.
<b>COCO THE DRAGON</b> Dragon Fruit Sous-Vide Coconut Water, Jack Fruit Sous-Vide Pandan, Roasted Coconut Foam	45.
<b>PURPLE PASSION</b> Passion Fruit puree, Allspice Syrup, Coconut Water, Butterfly Pea Soda	45.
<b>PINEAPPLE &amp; HAZELNUT</b> Pineapple Puree, Hazelnut Syrup, Lime Juice, Pandan	45.
<b>TROPICA</b> Kalamansi Juice, Ginger, Elderflower Syrup, Peach Syrup, Kaffir Lime Leaves	45.
<b>TOMATO &amp; CO</b> Fresh Tomato, Fresh Orange Juice, Cinnamon Syrup, Lemon, Basil	45.

## SIGNATURE COCKTAILS

<b>FLORA &amp; FAUNA</b> Elderflower, Press Lemon, Homemade Kaffir Lime Prosecco, Wild Bee Honey, Kaffir Lime, Dill Leaves	130.
<b>BIKA AMBON OLD FASHIONED</b> Bika Ambon Sous-Vide Kraken Rum, Orange Bitter's	120.
<b>FRENCH 76</b> Butterfly Pea Infused Gin, Pressed Lemon, Lavender, Dark Cherry	150.
<b>LATE HARVEST</b> Bourbon, Grapes, Cabernet Sauvignon, Sweet Vermouth Soda, Eucalyptus Honey, Sage Leaves	120.
<b>PIZZA MARTINI</b> Cheese Sous-Vide Vodka, Clarified Tomato, Basil, Salt	120.
<b>OXTAIL SOUR SOUP</b> Oxtail Sous-Vide Grain Spirit, Press Lemon, Kalamansi, Young Melinjo	120.

<b>SHISO PRETTY</b> Shiso Distillate, Vodka, Mint, Elderflower, Shiso Leaves	120.
<b>PORT &amp; PIMM'S</b> Ruby Port, Pimm's No.1, Grapefruit, Ginger Ale, Cucumber, Basil, Orange	120.
<b>AGAVE HERMANOS</b> Tequila Blanco, Homemade Capsicum Syrup, Citric Solution, Oba Leaves, Tonic Water	130.
<b>THE FLAMINGO</b> Coco Pandan Sous Vide Gin, Homemade Pitaya Liqueur, Thyme Honey, Raspberry, Yuzu	150.
<b>PORT IN MANHATTAN</b> Bourbon, Tawny Port, Strawberry Sous Vide Luxardo Bitters	130.