

## dessert

cafe sua da mousse - 12.9  
vietnamese sua da coffee,  
condensed milk, kahlua mascarpone,  
compote, roasted pistachio biscuit

coconut tapioca - 14.9  
sago, lemongrass, goji berry,  
toasted coconut, mango sorbet,  
nutmeg, dill

pavlova - 14.9  
coconut custard pavlova,  
black sesame ice cream, rice cracker,  
fresh berries

espresso martini - 17  
stolichnaya vodka, single origin cold drip,  
espresso, condensed milk

assorted french tarts - 6.9

## marou chocolat

tien giang 70% - 4.9  
by farmers of cho gao cooperative,  
full bodied chocolate, unique notes  
of fruit & honey

dong nai 72% - 4.9  
from cat tien national park,  
a very rare chocolate, mild with surprising  
notes of spice

lam dong 74% - 4.9  
very fine, rounded chocolate  
from the central highlands  
of the annamitic range

ba ria 76% - 4.9  
powerfully aromatic with  
exceptionally high fruit notes  
from the ba ria province

ben tre 78% - 5.9  
intense yet perfectly balanced,  
from the mekong delta

## coffee & tea

presstwood espresso small large

espresso	4	
macchiato	4.3	4.8
flat white	4.3	4.8
latte	4.3	4.8
mochaccino	4.5	5
cappuccino	4.3	4.8
piccolo	4.3	
add soy/almond milk	1	
extra shot	1	

callebaut hot chocolate 4.5 5  
[dark or milk]

cold drip coffee 5.3  
daily selection of single origin coffee  
condensed milk, almond milk, soy milk  
or sparkling water

sua da vietnamese coffee 5.3

tea drop 4.4  
rooibos  
peppermint  
english breakfast  
earl grey  
oolong rose  
chamomile  
fruits of eden  
jasmine green tea  
tea for two - extra 0.4

dessert wine 90ml 375ml

2013 torbreck frontignac 'the bothie', barossa valley	10	42
2011 carmes de rieu sec, sauternes	21	75
2001 hugel vendange tardive pinot gris, alsace		265

amex, diners & union pay cards attract a 2% surcharge  
public holidays attract a 10% surcharge  
vintages subject to change