



Desserts

## Welcome to our desserts at Peter Street Kitchen

### Desserts

Chocolate bento box with genmaicha ice cream	8
Kuro goma cheesecake with hassaku orange sorbet	7
Passion fruit brûlée with coconut sorbet and umeshu jelly	7
Yoghurt and white chocolate mousse with goma sponge and calpico sorbet	8
Raspberry parfait with shiso ginger ice cream and berry compote	7
Japanese yuzu mojito with rum & mint jelly and bergamot sorbet	8
Exotic fruits with blackcurrant sorbet	9
Assorted mochi	9
Coconut, yuzu and salted caramel	

### Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate (Award-winning organic drinking chocolate with a creamy finish)	6

### Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Hunan green	4.25
Rosehip & Hibiscus	4.25

### Our Premium Selection

Genmai Matcha	5.75
Sencha Yabukita	5.75

### Our Sake Selection

Served in carafes	Small 120ml	Large 240ml	Bottle
Shiraume Umeshu Akashi Tai 500ml A rich plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity	13.5	26	52
Yuzu Sake	15	30	60
Nakajima Shiroku 500ml A clean, tart junmai full of the flavour of yuzu Japanese citrus fruits			

### Dessert Wine

	125ml	Bottle
Floralis Moscatel Oro, Torres 50cl (Moscatel) Catalunya, Spain NV	8	24
Cyprès de Climens (Sémillon) 37.5cl Barsac, Bordeaux, France 2013		40
Tokaji Aszú 5 Puttonyos, 50cl Béres (Furmint) Hungary 2008/11	15	60

### Port

	100ml	Bottle
Graham's LBV	6	44
Graham's 10 Year Old Tawny	7	50

### Liqueurs / Digestifs

	50ml
Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6
Kahlúa	6

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so a suitable alternative will be recommended. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.