

## SWEETS

<b>Traditional Toffee Temptation</b>	<b>£12</b>
Steamed, moist date sponge served with Madagascan vanilla ice cream and covered with warm toffee sauce	
<b>Chocolate Bomb</b>	<b>£14</b>
Chocolate shell filled with vanilla sponge, vanilla ice cream and fresh fruit, served with hot toffee sauce	
<b>China Tang Dessert Platter</b>	<b>£28</b>
Peanut butter shortbread milk chocolate ganache, date and tamarind custard tart, yuzu cream cannelloni, fried vanilla ice cream, spicy hibiscus and pineapple sorbet	
<b>Mandarin Delight</b>	<b>£12</b>
Yoghurt and mascarpone mousse, pistachio and olive oil crumbs, gingerbread and mandarin jelly	
<b>Sago Pudding</b>	<b>£11</b>
Sago pearls slowly cooked in coconut milk, garnished with steamed taro cubes and cantaloupe melon	
<b>Chocolate Dumpling</b>	<b>£8</b>
Steamed chocolate dumplings filled with valrhona chocolate and hazelnut ganache	
<b>Mango Pudding</b>	<b>£11</b>
Set mango pudding with fresh diced mango	
<b>China Tang Fruit and Sorbet Platter</b>	<b>£20</b>
Selection of seasonal fruits and sorbet	
<b>Toffee Apple &amp; Banana</b>	<b>£10</b>
Apple and banana dipped in caramelised sesame, served with passionfruit cream and coconut sorbet	

Our menu contains Allergens – please ask your waiter for details.

A discretionary service charge of 13.5% will be added to total bill.

All prices are inclusive of VAT.