

CLASSICS

Chocolate Tart 17
blood orange sorbet, salted caramel

+ recommended pairing with:

 MIO SPARKLING SAKE 15
Kyoto, Japan

Tsujirihei Green Tea Tart 20
kyoto green tea, jasmine rice sherbet

+ recommended pairing with:

 SAWANOTSURU SAKE 16
Kobe, Japan


Cheese Cake 17
baileys, passionfruit blanket, malt ice cream

+ recommended pairing with:

 ANAKENA SV LATE HARVEST VIOGNIER 19
Cachapoal Valley, Chile

Tiramisu 18
kahlua jelly, espresso ice cream

+ recommended pairing with:

 NIVASCO BRACHETTO D'ASTI 2012 16
Piemonte, Italy

Chocolate Praline Poprocks Cake 19
diamond salt


+ recommended pairing with:

 ANGOVE'S VINTAGE FORTIFIED SHIRAZ 2009 23
Adelaide, Australia

CONTEMPORARY


Cacao Forest 24
earl grey bergamot chocolate mousse, fruits of the forest and cherry, creme de cacao liqueur, miso, vanilla whisky ice cream, cotton candy

+ recommended pairing with:

 THE MIST 23
monkey shoulder whisky, creme de cacao, la cilla pedro ximenez sherry, french blue earl grey tea


Truffle Infinity 23
truffle chocolate mousse, caramel, inaya cocoa sorbet, basil, hazelnut nougatine

+ recommended pairing with:

 ITALIAN CANE 20
amaretto, la cilla pedro ximenez sherry, citrus juice

Shades of Green 19
pistachio sponge, coco mousse, pandan ice cream




+ recommended pairing with:

 OREMUS TOKAJI LATE HARVEST 2011 22
Satoraljaujhely, Hungary

Cassis Plum 24
cassis bombe, elderflower yoghurt foam, choya granita, yuzu pearls, yuzu rubies

+ recommended pairing with:

 UMESHU ELDERFLOWER 19
plum liqueur, elderflower liqueur

Strawberry Caprese	24
<i>strawberry ice cream, chartreuse, sakura pearls, yoghurt tonka snow</i>	
featured in JANICE WONG Dessert Bar Tokyo Spring menu 2016	
+ recommended pairing with:	
 SHISO SECCO	17
<i>koi shiso, astoria prosecco</i>	
 Kyoto Garden	 24
<i>ginger flower ganache, orange blossom ice cream rock, pistachio sponge, parfait</i>	
featured in JANICE WONG Dessert Bar Tokyo Spring menu 2016	
+ recommended pairing with:	
 MIDORIZARU	24
<i>monkey 47 gin, solerno, vermouth blanco, chartreuse, st. germain, ginger flower</i>	
 Chocolate H2O	 22
<i>65% dark chocolate, salted caramel, kochi yuzu sorbet</i>	
+ recommended pairing with:	
 DOMAINE GRAND VENEUR CHATEAUNEUF DU PAPE 2011	22
<i>Rhone Valley, France</i>	
 Monkey Shoulder Whisky Hot Chocolate	 21
<i>served with home made churros</i>	

Hot Chocolate	11
<i>served with home made churros</i>	
+ extra churros	4
 Churros	 5
<i>home made churros</i>	
 Chocolate Dipping Pots	 6
<i>per flavour</i>	
• Dark Chocolate Salted Caramel	
• Milk Chocolate Tonka	
• White Chocolate Lavender	

ICE CREAM

Selection of 3 ice-creams/sorbets	15
• Blood Orange	
• Espresso	
• Kochi Yuzu	
• Tahitensis Vanilla	
• Sorbet Du Jour	
• Coconut Marshmallow	
• Fruits of The Forest	
• Pandan	
• Inaya Chocolate	

2 a m : SAVOURY

Foie Cotton Candy < LIMITED PER DAY > <i>apple meringue, sea salt, red wine</i>	20	BBQ Roasted Chicken Cheese Tacos Melts <i>tacos, mozzarella, yoghurt foam, cilantro</i>	15
Squid Ink Chips <i>homemade chorizo jam, pepper coulis</i>	12	Pulled Pork Plum Slider <i>pickled shiitake, wasabi slaw, parsnip chips</i>	17
Popcorn Chicken <i>lime aioli, raspberry</i>	14	Beef Bombs <i>bacon, liquid salted egg, avocado, nachos, spicy aioli</i>	18
(Veg) Portobello Fries <i>ponzu gel, crispy curry leaf, forest mushroom fondue</i>	18	2am Mac & Cheese <i>crispy smoked paprika pork, truffle</i>	24
(Veg) Fried Cheese <i>string cheese, mint pea puree, kimchi, breaded rice</i>	15		
Seafood Fritto Misto Mini <i>calamari, prawn, pepper, chipotle salsa</i>	22		

ADD ON

Chipotle Salsa	3
Pepper Coulis	3
Chorizo Jam	4
Parsnip Chips	4
Squid Ink Chips	5

SPRING · SUMMER

Dessert degustation **8** course

68

Lemon Explosion

ivoire, lemon & peta zeta

Popcorn

sweet salty parfait, passionfruit sorbet, yuzu

Kyoto Garden

ginger flower ganache, orange blossom ice cream rock, pistachio sponge, parfait

Blood Orange Refresher

Basil White Chocolate

passionfruit fluff, coconut, umi bodo

2am: snickers

ginger flower ganache, peanut mousse, chocolate sorbet

Chilli Chocolate

honey & peanut butter

Pure Imagination

selection of chocolate bonbons

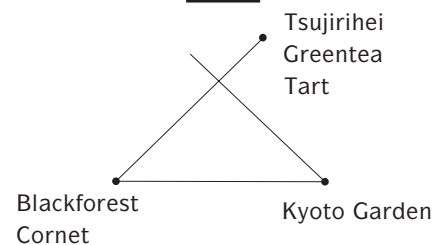
Dietary Restrictions : alcohol, dairy, nuts & gluten

Menu is designed to be ordered and enjoyed by all guests at the table

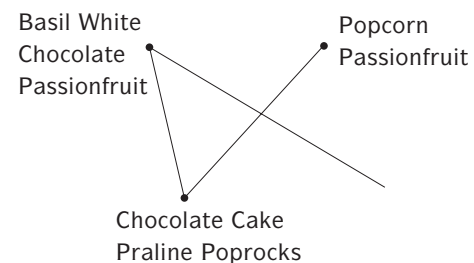
Dessert degustation **3** course

48

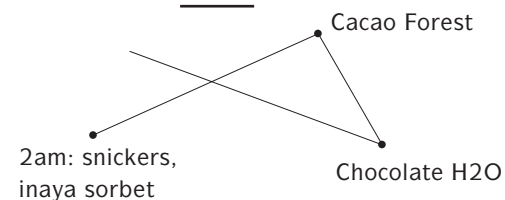
ZEN



PLAYFUL



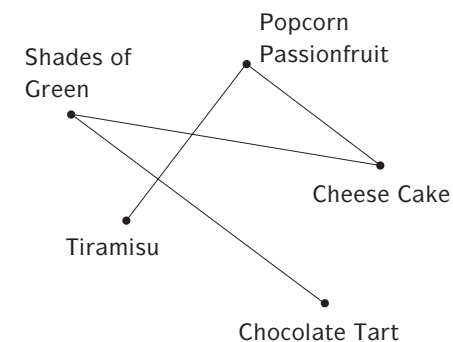
NATURAL



Dessert degustation **5** course

79

FAVOURITES



HIGH TEA

High Tea Menu

*served only from Tuesday to Sunday 3-6pm

58

Savoury

- Portobello Fries
- Arancini
- 2am Mini Sliders
- BBQ Chicken Tacos

Sweets

- Chocolate Bonbons
- Yuzu Sable
- 2am: Mille Feuille
- Cheese Tart
- Madeleine
- Cake of The Week
- Churros
- Salted Caramel Dark Chocolate Dip

comes with an option of tea or coffee

TAKEAWAYS



JANICE WONG
SINGAPORE

Chocolate Bonbons

Box of 9 25

Selection of Flavours

Box of 16 40

Box of 25 65

Chocolate Bonbons SINGAPORE SIGNATURE SERIES

Box of 5 25

#1 Chilli Padi #2 Gula Melaka Kaya #3 Kaffir Lime Caramel
#4 Laksa Leaf Lemongrass #5 Bakkwa *BBQ Pork Praline Poprocks

Chocolate Lollipop

3
each

Sugar Lollipop

3
each

Lollipop Coffee 200g

15