



茶, 甘酒, 朱古力

DESSERT OMAKASE

Plant-Based, Low sugar & Gluten-Free

\$128+PAX

HIGH TEA 11AM - 5PM

RAW PU ER | MATCHA

handbrew on spot with you

-18C GELATO

Sea Urchin Gelato (bafun uni)

SAVOURY SNACKS

Takoyaki

Tsukene Skewer

Jeju Black Pork Belly

AWABI OKAYU

Abalone, homemade dashi, tsukemono

HANDMADE WAGASHI

Earl Grey Uiro

White Strawberry Daifuku

Coconut Skin Nerikiri

Served with Salted Caramel & Kombucha Jam

ARTISAN CHOCOLATE

Pink Ferrero Rocher or

Green Ferrero Rocher

Rum or Wasabi Strawberry or

Shichimi Bon Bon

Gluten Soy Nuts Free Entremet

植物性 & グルテン
フリーのヘルシー
おまかせ

无麸质饮食
素食套餐



"Low-sugar, gluten-free & 100% whole plant Pastry Omakase — sweetened with coco nectar or gula melaka. Menus change with the seasons, as Chef Joyce & Charles pick only the freshest. We don't mimic meat — we make plants FUN and delicious! Hoping to inspire more to choose a sustainable lifestyle, so our next gen can enjoy blue skies and white clouds."