



DESSERT MENU

DESSERT MARTINIS

Espresso Martini Classico	13.5
Cappuccino Martini	13.5

Chocolat D'Evoeth 12

Vanilla vodka, white cacao liqueur, *Gelatissimo* dark chocolate gelato, orange bitters

SPECIALTY COFFEE & TEA

Matcha Green Tea Cappuccino	4.5
43 Coffee	9
Hot Organic Tea	3.5
Fresh Chamomile Blossom Tea	3.5
Fresh Mint Leaves Tea	3.5

COGNAC

Hennessy VSOP	17.5
Hennessy XO	37.5
Hennessy Richard	375 per oz.
Louis XIII	480 per oz.

SINGLE MALTS

Macallan 12	31.5
Macallan 18	59

DESSERT WINE

Cavit Arèle Vino Santo	Glass 20 - Bottle 156
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DESSERTS

Azia Sphere 9

Show-stopping chocolate sphere, magically filled with vanilla *Gelatissimo* gelato beautifully collapses to the warm drizzle of chocolate sauce paired with a slice of vanilla cake

Triple Layer Chocolate Mousse 9.5

A trifecta of chocolate lovers' deliciousness. The bottom layer is a chocolate cake, the middle layer is a light dark chocolate mousse, and the top layer is an even lighter white chocolate mousse. The combination of the three is rich, intensely flavorful and silky smooth

Mango Mousse Cake 9.5

A dessert where Asia meets the Caribbean. This light, elegant and fruity dessert is made of a crunchy merengue cake bottom, fresh mango mousse and a mango gelee finish

Mochi Ice Cream 9

Velvety ice cream wrapped masterfully inside Japanese mochi shell

Banana Tempura 9.5

Asian version of a banana split. This delicious dessert is the perfect Azia finale. Indulge in piping hot, crispy golden deep-fried banana complimented with our local *Gelatissimo* gelato