

Dessert

Executive Pastry Chef: Dan Huynh
Pastry Sous Chef: Cathy Nguyen

FUN

grand marnier sherbert, calamansi mousse,
butter crumble, funnel cake, matcha dust
15

THE BIG APPLE

apple marscapone mousse, almond crisp,
brown butter crumble, warm apple compote
15

PRETTY IN PINK

lychee panna cotta, guava sorbet,
rose meringue, rhubarb coulis
15

THE BLACK PEARL

marscapone gelato, ladyfinger sponge cake,
hot mocha sauce
15

WINTER WONDERLAND

chocolate almond roulade, caramel, mint ice cream,
pistachio, cranberry
15

RISE 'n SHINE

pumpkin spice soufflé,
ice cream macarons, salted caramel anglaise
18
please allow 15 minutes

Coffee

HOLLER MOUNTAIN	10
citrus zest / caramel / hazelnut	
TRAPPER CREEK DECAF	10
raisin / buttery / caramel	
HAIR BENDER ESPRESSO	8
cherry / toffee / fudge	
CAPPUCCINO	10
espresso / microfoam	
LATTE	10
espresso / microfoam milk	
MOCHA	10
latte with chocolate / microfoam milk	
NUTELLA LATTE	12
latte / nutella / microfoam milk	
HONEY LATTE	11
latte / honey / microfoam milk	

Tea

VIRGIN SILVER BUDS	14
White Tea (seasonal) <i>wild honey / amaretto / plum</i>	
STRAIGHT LEAF JASMINE	8
Green Tea <i>lush / honeysuckle / floral</i>	
SPRING JADE	8
Green Tea <i>creamy / honeydew / lilac</i>	
GENMAICHA	8
Green Tea <i>toasted brown rice / nutty / delicate</i>	
BERGAMOT BLACK	7
Earl Gray <i>sour orange / robust / fragrant</i>	
NILE VALLEY CHAMOMILE	6
Non-Caffeinated <i>apple / melon / soothing</i>	
PACIFIC PEPPERMINT	6
Non-Caffeinated <i>vibrant / cooling / refreshing</i>	

LEAD BARISTA: J. CARLOS LUNA