

# A Note From Pastry Chef

Leo Liu

For me, desserts are a way of carrying memories.

Some people hold their memories in a song, a film, a familiar scent, or a painting. For me, they live in the act of cooking.

Bringing together flavours, textures, and elements I love is like completing a puzzle or writing the final chapters of a story—until a full picture finally takes shape.

Each dessert, then, is not only an expression of taste but also an extension of my memories and intent. If these creations can resonate with you, it would be my greatest honour.

May these sweets bring a little joy to your table,  
And may you find, within each bite, a memory of your own.

Wishing you a delightful dining experience.

Executive Sous Chef/Pastry Chef

Leo Liu



## Dessert

### Pavlova 20

*Lychee, Granny Smith, Elderflower, Lemon*

### Chocolate Cake 18

*Yuzu Inspiration, Guanaja 70%*

### Cheesecake 16

*Opalys 33%, Mascarpone, Brown Sugar*

### Creme Brûlée 16

*Creme Anglaise, Coconut, Malibu*

### Tiramisu 16

*Madagascar Vanilla, Mascarpone, Bailey's*

### Gelato&Sorbet 14

*Choose Any Two w/Graham Base*

Madagascar Vanilla

Sicilian Pistachio

Granny Smith & Lime

Coconut & Longan

## Dessert Wine 1oz

Château d'Armajan Sauternes, France, 2020	8
Chateau Dereszla, Tokaji, Hungary, 2019	11

## Beverage

Americano	3
Hot Chocolate	5
Latte	5
Cappuccino	5
Tea	3