

# 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

A stylized, handwritten signature in dark ink, appearing to read 'Leo' or 'Liu'.

# Dessert

## All Chocolate Products from Varlhona

### Varlhona Pistachio 28

*Dark Chocolate Sponge, Milk Chocolate  
Gianduja, White Chocolate Pistachio  
Bavarois, Chocolate Tuille, Vanilla Gelato,  
Chocolate Soil*

### Houjicha Cheesecake 26

*Basque Style, Salted Caramel Gelato,  
Preserved Lemon Yuzu Gel*

### Tiramisu 24

*Madagascar Vanilla Custard, Bailey's,  
Ladyfinger Espresso Soaked, White  
Chocolate Pearl, Cocoa Powder*

### Creme Brulee 22

*Maple Roast Madagascar Vanilla Creme  
Anglaise, Shortbread*

# Gelato/Sorbet 18

## Pick Any 4 Kinds

### From

*Banana Chocolate Chip Gelato*

*Salted Caramel Gelato*

*Madagascar Vanilla Gelato*

*Muscat Jasmine Sorbet*

*Yuzu Osmanthus Sorbet*

*Asian Pear Elderflower Sorbet*

## Tea 4

*Please ask your server for our selection*

## Coffee 4

*Americano*

*Espresso*