



DESSERTS

JAYA DESSERT TASTING 18 CHEF KIM'S FAVORITE DELIGHTS

CHOCOLATE VARIATION 14

GANACHE, RASPBERRY, FROZEN MILK CHOCOLATE MOUSSE,
WHITE CHOCOLATE ICE CREAM

KEY LIME 13

MANGO SAUCE, SALTED GRAHAM CRACKER, STEWED
BLUEBERRIES, HERB SORBET

GREEN TEA 3 WAYS 14

CREMEUX, PASSION FRUIT, SESAME ALMOND,
COCONUT GREEN TEA SORBET

THAI DOUGHNUTS 13

CARAMELIZED CONDENSED MILK, TOASTED PEANUTS,
MANGO COULIS, UBE (PURPLE YAM) ICE CREAM

TOFU CHEESECAKE 12

TOASTED WHITE CHOCOLATE MASAGO, STRAWBERRIES
HIBISCUS COULIS, PRICKLY PEAR SORBET

ALMOND BREAD PUDDING 11

SPICED STREUSEL, WHISKEY MISO CARAMEL, HONEY
BANANA GELATO

TRIO OF KULFI 12

PISTACHIO, CASHEW ALMOND, MANGO, ASSORTED BERRIES

ICE CREAM & SORBET 11

"ASSORTMENT OF THREE SCOOPS"

VANILLA BEAN, AVOCADO THAI CHILLI, SALTED CARAMEL,
UBE (PURPLE YAM), CURRY
DOUBLE CHOCOLATE, PINEAPPLE, MANDARIN, COCONUT
GREEN TEA, LEMON YOGURT SHERBET

DESSERT WINES – 3 OZ. POUR

FAR NIENTE 30

«DOLCE» NAPA, CALIFORNIA 2009

JORGE ORDONEZ 15

MOSCATEL, MALAGA, SPAIN 2013

ROYAL TOKAJI 26

«5 PUTTONYOS ASZU» HUNGARY 2008

PACIFIC RIM 20

«SELENIUM VINEYARD» ICE WINE YAKIMA VALLEY,
WASHINGTON 2013

PASTRY CHEF - KIMBERLY PEARSON

PLEASE NOTE ALL PRICES ARE IN U.S. DOLLARS AND ARE SUBJECT TO 20% SERVICE CHARGE AND 9% TAXES.