

# Desserts

## MA LAI CAKE

*Steamed Brown Sugar Cake,  
Condensed Milk & Butterscotch*

**7.5**

## CINNAMON MOCHI

*Fried Mochi coated in  
Cinnamon Sugar*

**6**

## ALMOND ICE CREAM

*Black Sesame Sauce  
(n) (v)*

**5**

## COCKTAILS

---



### MILK FOAM MARTINI

*A XU take on the  
Espresso Martini*

**9.5**

### TAKKIRI HIGHBALL

*Washed Kavalan Single Malt,  
10 Year Oolong, Soda*

**10.5**



# Digestifs

## TEA & COFFEE

---

<b>Filter Coffee</b>	<i>Allpress Single Origin</i>	<b>3</b>
<b>Hong Yu Noi8</b>	<i>Honey, Cinnamon, Fruity.</i>	<b>4.25</b>
<b>Gaba Oolong</b>	<i>Low Caffeine, Forest Fruits, Peaty.</i>	<b>4.25</b>

## WHISKY & TAIWANESE TEA PAIRING

*The XU tea master has matched some of our favourite whiskies with teas,  
paired to accentuate and elevate their flavour profiles.  
The whiskies are served in a 25ml measure, neat, with a gaiwan of selected tea.*

---

<b>Kavalan Classic Single Malt, Taiwan, with Ming Yue Baozhong</b>	<i>Vanilla, Tropical Fruits, Grassy</i>	<b>10</b>
<b>Kavalan Sherry Oak, Taiwan, with Hong Yu No 18</b>	<i>Winter spices, Honeyed fruits, Floral</i>	<b>11.5</b>
<b>Hibiki Harmony, Japan, with Taiwanese Hand-Picked Assam</b>	<i>Orange Peel, Nutmeg, Honey</i>	<b>14</b>

## WHISKY

---

<b>Taiwan 50ml</b>		<b>Japan 50ml</b>	
Kavalan Single Malt	<b>12.5</b>	Suntory Hibiki Harmony	<b>15</b>
Kavalan Ex Bourbon	<b>15</b>	Nikka from the Barrel	<b>12</b>
Kavalan King Car	<b>15.5</b>	Nikka Miyagikiyo	<b>17</b>
Kavalan Podium	<b>15</b>	Chichibu On the Way	<b>20</b>
Kavalan Sherry Oak	<b>18</b>		
<b>Taiwan 25ml</b>			
Kavalan Solist Peaty Cask 2007	<b>15</b>		