
**taste and
colour to entice.
something sweet
to be savoured.
ingredients to
satisfy the soul.
aroma to soothe
the senses. teas
blossoming,
coffee strong.
desserts and
hot drinks
inspired by the
flavours of asia**



129

wagamama

allergies and intolerances

if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination

please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present

wagamama

UKDES-MAY19-01

ice cream + sorbet

something refreshing to satisfy the senses. a selection of ice creams and sorbets to cleanse the mind

140 | **coconut reika ice cream (v)** 4.50
topped with coconut flakes and a passion fruit sauce

153 | **chocolate + orange blossom ice cream (vg) new** 4.50
served with a passion fruit coulis and fresh mint

151 | **strawberry + yuzu ice cream (vg) new** 4.50
served with a raspberry compote and fresh mint

127 | **vietnamese coffee ice cream (v)** 4.50
served with a chocolate sauce and caramelised sesame seeds

128 | **salted caramel ice cream (v)** 4.50
served with caramelised sesame seeds and a chilli toffee + ginger sauce

122 | **pink guava + passion fruit sorbet (vg)** 4.50
served with fresh mint



153



151



122

(v) | vegetarian (vg) | vegan

for allergy and intolerance information, please see reverse of menu

desserts

something sweet but different. a selection of desserts inspired by the flavours of asia

131 | **white chocolate + ginger cheesecake (v)** 6.25
served with a chilli toffee + ginger sauce

142 | **banana katsu (v)** 6.25
banana in crispy panko breadcrumbs. served with a scoop of salted caramel ice cream and a chilli toffee + ginger sauce

138 | **mango + matcha layer cake (vg) new** 6.25
layers of matcha cream, vanilla sponge and yuzu cream with a mango + passion fruit purée. topped with raspberry compote

130 | **salted caramel cheesecake (v) new** 6.25
salted caramel parfait with a touch of wasabi on a crunchy biscuit base. topped with chocolate buckwheat shards and a salted caramel sauce

135 | **white chocolate + matcha cheesecake (v) new** 6.25
served with vanilla ice cream and finished with chocolate sauce, mixed sesame seeds and fresh mint

129 | **smoked chocolate caramel cake (v) new** 6.25
layers of smoked chocolate mousse, salted caramel crushed biscuits, chocolate fudge brownie and chocolate ganache. served with a scoop of vanilla ice cream

146 | **yuzu + lemon tart (v)** 6.25
served with raspberry compote and fresh mint



135



130

tea (vg)

loose leaf, flowering and fresh. served in an individual tea infuser

774 | **black assam** 2.45
strong black breakfast tea

779 | **lychee** 2.45
lychee-scented sweet black tea

777 | **jasmine pearls** 2.45
jasmine-scented green tea pearls

782 | **ginger + lemongrass** 2.45
zesty, warming and fragrant

784 | **fresh mint** 2.45
fresh mint leaves. pure and simple

781 | **jasmine flowering tea** 2.95
flowering lily and jasmine green tea. each bulb will blossom on infusion

771 | **green tea** free
on the house



coffee + hot drinks

731 | **espresso (vg)** 1.75

732 | **double espresso (vg)** 1.95

733 | **americano** 2.45

735 | 736 | **latte** reg 2.65 large 2.95

737 | 738 | **cappuccino** reg 2.65 large 2.95

739 | **macchiato** 2.45

740 | **iced coffee** 2.65

745 | **hot chocolate** 2.65

decaf coffee available