
**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**



144

allergies and intolerances

if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for you

we offer a menu of dishes that do not contain gluten. please ask your server for details

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee our dishes are 100% free of these ingredients

wagamama

wagamama

UKMAYTRLBDL17-6

desserts

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

131 | **white chocolate and ginger cheesecake (v)** 5.95
served with a chilli toffee + ginger sauce

142 | **banana katsu (v)** 5.95
banana in crispy panko breadcrumbs. served with a scoop of salted caramel ice cream and a chilli toffee + ginger sauce

143 | **coconut and fig cheesecake (v)** 5.95
layers of creamy coconut cheesecake and fig on a crunchy biscuit base. topped with a fresh fig glaze, caramelised sesame seeds and fresh mint

144 | **chocolate layer cake (v)** 5.95
layers of chocolate sponge, dark chocolate parfait and hazelnut cream. served with vanilla ice cream

145 | **spiced mango and coconut parfait (v)** 5.95
topped with puffed quinoa and passion fruit coulis

146 | **yuzu and lemon tart (v)** 5.95
served with raspberry compote and fresh mint



131



146



143

for allergen and intolerance information,
please see reverse of menu

ice cream

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

140 | **coconut reika (v)** 4.25
topped with coconut flakes and a passion fruit sauce

125 | **chocolate and shichimi (v)** 4.25
served with a chocolate sauce and caramelised sesame seeds

126 | **yuzu (v)** 4.25
served with fresh mint

127 | **vietnamese coffee (v)** 4.25
served with a chocolate sauce and caramelised sesame seeds

128 | **salted caramel (v)** 4.25
served with caramelised sesame seeds and a chilli toffee + ginger sauce



140



125

sorbet

122 | **pink guava and passion fruit (v)** 4.25
served with fresh mint

123 | **lemongrass and lime (v)** 4.25
served with fresh mint



122

(v) | vegetarian

tea

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

774 | **black assam** 2.25
strong black breakfast tea

775 | **golden oolong** 2.25
caramel notes with tangy citrus

779 | **lychee** 2.25
lychee scented sweet black tea

777 | **jasmine pearls** 2.25
jasmine scented green tea pearls

783 | **red berries and hibiscus** 2.25
floral infused fruit tea

782 | **ginger and lemongrass** 2.25
zesty, warming and fragrant

784 | **fresh mint** 2.25
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



fresh brew coffee

chosen for its flavour, this small batch, single origin coffee has been brought to you from farm to cup and served in an individual cafetiere

743 | **bold roast** serves 1 2.95 serves 2 3.95
bold with hints of orange and dark chocolate. served in an individual cafetiere with chilled milk



coffee and hot drinks

731 | 732 | **espresso / double espresso** 1.70 1.90

733 | **americano** 2.00

735 | 736 | **latte** reg 2.35 large 2.65

737 | 738 | **cappuccino** reg 2.35 large 2.65

739 | **macchiato** 1.80

740 | **iced coffee** 2.45

745 | **hot chocolate** 2.50

decaf coffee available