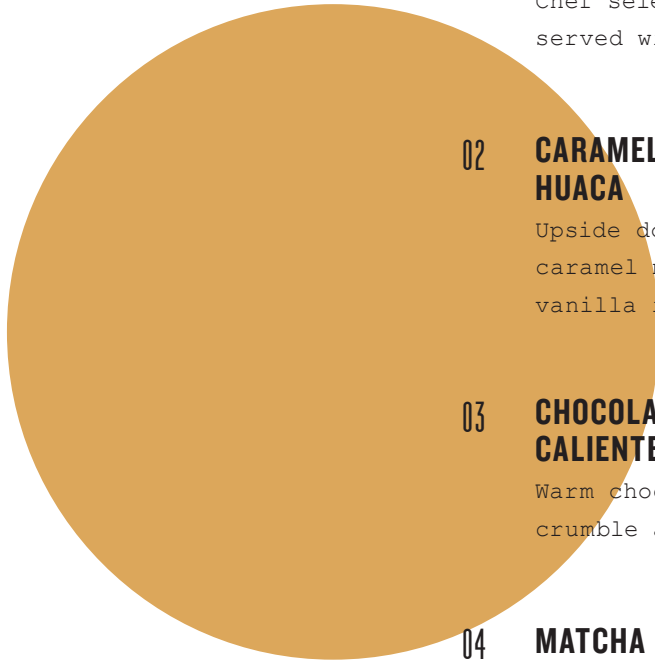


# DESSERTS



01 **SORBETS TASTING** 520KCAL----- 58 SR

Chef selection of seasonal sorbet served with chocolate soil and coulis.

02 **CARAMEL HUACA** 500KCAL----- 97 SR

Upside down praline and caramel mille-feuille served with vanilla ice cream.

03 **CHOCOLATE CALIENTE** 440KCAL----- 78 SR

Warm chocolate, cacao cookie, matcha crumble and green tea ice cream.

04 **MATCHA ALFAJOR** ----- 69 SR

Sable anise, miso sweet milk, matcha, coffee ice cream.

05 **KUURU CHEESECAKE** 670KCAL----- 78 SR

Vanilla cheesecake with lime and dulce de leche zest.

06 **DESSERT MATSURI** 2380KCAL----- 380 SR

A selection of our favorite desserts served with Mochi ice cream.

Since your safety is our priority, kindly note that all our items may contain traces of: wheat, tree nuts, peanuts, celery, mustard, lupine, crustacean shellfish, fish, sesame, sulfites, soybeans, eggs, milk and their derivatives. Please ask your waiter for more details regarding any item.