

SPICE TEMPLE

DESSERT

MANGO MOUSSE WITH CONDENSED MILK CHANTILLY 22

COCONUT TAPIOCA WITH BLOOD ORANGE AND COCONUT CHANTILLY 19

LYCHEE SORBET WITH RASPBERRY SWIRL AND MERINGUE 14

THREE MILK CAKE WITH MERINGUE AND DRIED RASPBERRIES 21

CARAMEL, CHOCOLATE AND PEANUT PARFAIT 21

DESSERT WINES

2023 RIESLING, HEGGIES VINEYARD

CLARE VALLEY SOUTH AUSTRALIA 19/95

SHERRY PEDRO XIMENEX

ROMATE CARDENAL CISNEROS

JEREZ SPAIN 26/236

TAWNY ROCKFORD P.S. MARION

BAROSSA SOUTH AUSTRALIA 22/208

BARREL AGED RICE WINE, GRAND TALON

SHISHI, CHINA 29/284

DESSERT COCKTAILS

YÍNGTÁO SOUR

CHERRY SOUR: DISARONNO, LICOR 43, CHERRY
HEERING, APRICOT, LEMON, EGG WHITE 29

KĀFĒI MARTINI

GINGERBREAD ESPRESSO MARTINI: SKYY VODKA, MR
BLACK LIQUEUR, COFFEE, GINGERBREAD SYRUP,
CONDENSED MILK, NUTMEG 28

WĒISHĪJI CREAMSICLE

GLEN GRANT, COINTREAU, GRAND TALON OOLONG,
CREAM, ORANGE 29

TEAS

金駿眉紅茶 JIN JUN MEI*

SWEET AND CITRUSY BLACK TEA MADE EXCLUSIVELY
FROM SPRING BUDS 8

烏龍茶 WŪLÓNGCHÁ

OOLONG TEA MADE FROM PLANTS SURROUNDING THE
GRAND TALON DISTILLERY 8

洋甘菊和柚子 CHAMOMILE AND YUZU

HERBAL TEA WITH HONEYED FLORALS AND ZESTY CITRUS 8

紅芙蓉花 櫻桃 椰子 RUBY ZING

TANGY FRUIT TEA WITH BOLD FLORAL NOTES 8

薄荷 PEPPERMINT

DRIED PEPPERMINT GIVING AN INTENSE MINTY FLAVOUR 7

檸檬草 枸杞 薑 LEMONGRASS, GOJI,

GINGER

A CUSTOM HERBAL BLEND WITH REFRESHING CITRUS AND
SPICE 8

茉莉花 MÒLÌHUÀ*

LIGHT AND FLORAL GREEN TEA SCENTED WITH JASMINE 8

龍井 LÓNGJǐNG*

FRESH FLAVOURED GREEN TEA SOURCED FROM Lóngjǐng
village 9