



### **Pudding & Wine Pairing**

Cru Virunga Mousse, Caramelised White Chocolate, Hazelnuts 7

*2017 Domaine de Valcros, 'Rimage'- Banyuls 7*

Yogurt Sorbet, Passion Fruit, Strawberry Grape Granita 7

*2018 Domaine L'Ancienne Cure, Monbazillac 7.5*

Reine Claude Plum, Soft Cheese, Almond & Barley Crumb 7

### **Digestif & More Dessert Wines**

2018 Maestro 'The Thing' Moscatel- Castilla y León (75ml) 7

2018 Domaine Labet, Savagnin, Macvin Du Jura (75ml) 10

2019 Carpreolus Distillery 'Perry Pear' - Cotswolds (35ml) 13

Balvenie Doublewood 12yo (35ml) 8

Laphroaig '10years' (35ml) 10

English Breakfast Tea 4

Long Jing Green Tea 4

Lemongrass & Ginger Tea 4

Chamomile Tea 4

Slow Drip Coffee - Obadiah 4

Difference Espresso 3

*please notify staff of any allergies or dietary requirements*

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