



(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practises responsible service of alcohol. For special days*, please note set menu may apply.

*Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.

DESSERT

Miso Cappuccino Coffee Foam, Candied Pecan, Vanilla Ice Cream	21
Chocolate Bento Box Chocolate Fondant, Matcha Ice Cream	25
Nobu Cheesecake Oat Cookie, Mango, Thai Sorbet	25
Dark chocolate and Mikan Bavaois Orange Madeleines, Vanilla Namelaka, Mikan Sorbet	26
Apple Pavlova Shiso Lime Compote, Green Apple Sorbet	26
Kakigori Honeydew Sorbet, Coconut Soy Sago, Grapes, Sudachi	24
Homemade Mochi Chef's Selection	24
Seasonal Fruits on Ice	23
Selection of Ice Creams and Sorbets	8 per scoop

LIQUID DESSERT

Mayakashi YuraYura Sake infused with Coffee, Haku, Vanilla, Atomised Orange Blossom	41
Saishogen Roasted Black Sesame Infused Peanut Butter Whisky, Averna Amaro, Atomised Truffle Oil	32
Kuro Ichigo Baileys, Chambord, Apple, Caramel, Butterfly Pea and Vanilla	27
Nobu Pina Colada Malibu, Baileys, Vanilla, Pineapple, Grated White Chocolate	29

COFFEE & TEA

Espresso, Short Macchiato	6
Café Latte, Cappuccino, Double Espresso, Flat White, Long Black, Long Macchiato <i>Full Cream, Soy, Almond, Oat Milk Available</i>	6
Nobu Matcha, Mint Tea	6

NOBU GLOSSARY

Irasshaimase *'Welcome' – A phrase used to welcome Nobu guests upon arrival.*

Mochi *Paste of steamed & pounded rice.*

Monkfruit *A small round fruit native to southern China.*

Yuzu *Japanese citron. It is mostly used for its zest which is highly aromatic. The juice is most commonly available, salted in bottles.*