

# NOVIKOV

## ASIAN RESTAURANT

### DESSERTS

<b>VALRHONA MILK CHOCOLATE FONDANT</b> 597 kcal	15
<i>Warm Caramel &amp; Chocolate Lava Cake served with Vanilla Ice Cream</i>	
<b>Wine Pairing: Recioto della Valpolicella, Brigaldara, Italy £14</b>	
<b>CLASSIC ITALIAN TIRAMISU</b> 422 kcal	15
<i>Coffee Dipped Savoiardi layered with Mascarpone Cheese &amp; Cocoa</i>	
<b>Sake Pairing: Home Infused Coffee Sake £9</b>	
<b>BANANAS ABOUT CAKE</b> *waiting time - 15 mins 1,230 kcal	22
<i>Dulce de Leche Lava Cake, topped with Caramel Banana &amp; Peanut Butter Crumble</i>	
<i>Served with Salted Caramel Ice Cream</i>	
<b>FRIED MILK ICE CREAM</b> 593 kcal	18
<i>Deep fried Milk Ice Cream with Caramelised Pecans</i>	
<i>Served with Condensed milk Chantilly &amp; Steamed Pineapple</i>	
<b>DARK CHOCOLATE COCONUT LAVA COOKIE</b> 540 kcal	18
<i>Served with Coconut Sorbet</i>	
<b>HAZELNUT PROFITEROLES</b> 445 kcal	14
<i>Home-made Choux Pastry filled with Praline Cream, Roasted Caramelised Hazelnuts</i>	
<i>Served with Vanilla Custard Sauce</i>	
<b>Sake Pairing: Umeshu, Umegokochi, Akita £12</b>	
<b>ORANGE CHOCOLATE CAKE</b> V 320 kcal	13
<i>With Mango &amp; Coconut Centre, served with Poached Pineapple</i>	
<b>Wine Pairing: Passito di Pantelleria, Ben Rye, Sicily £24</b>	
<b>MATCHA GREEN TEA CRÈME BRÛLÉE</b> 517 kcal	12
<i>Japanese Matcha Custard Base topped with Burnt Sugar. Served with Guava Sorbet</i>	
<b>Wine Pairing: Sauternes Cypres de Climens, France £16.5</b>	
<b>OOPS! SIDE DOWN</b> 808 kcal	15
<i>Home-made Ice Cream on Charcoal Cone served with Mixed Berries</i>	
<i>"Oops! I dropped the Ice Cream!"</i>	
<b>Wine Pairing: Moscato d'Asti, Italy (175 ml.) £14.5</b>	
<b>NOVIKOV CIGAR Limited Edition</b> 404 kcal	18
<i>Gianduja Mousse with Praline Feuilletine &amp; Whipped Toffee Centre</i>	
<b>Cognac Pairing: Rémy Martin VSOP £15</b>	
<b>JAPANESE MOCHI ICE CREAM</b> 287 kcal	12
<i>Selection of 4 Flavours</i>	
<b>ICE CREAM</b> 344 kcal	3
<i>Choose from Chocolate, Vanilla or Pistachio</i>	
<b>SORBETS</b> 160 kcal	3
<i>Choose from Lemon, Strawberry or Guava</i>	

#### TO SHARE

<b>DELUXE DESSERT PLATTER</b> 2665 kcal	95
<b>SEASONAL FRUIT SELECTION</b> 224 kcal	22

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of staff know upon placing your order. However, we cannot fully guarantee that the food on these premises will be free from allergens. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the total bill.*

*Adults need around 2000 calories a day.*

## DESSERT COCKTAILS

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### Chocolate Negroni 18

*Chocolate Flavoured Negroni.*

Gin, Chocolate Liquor, Campari Infused Chocolate, Sweet Vermouth.

### Grasshopper 18

*After Eight Dinner Creamy Mint Chocolate.*

Chocolate Liquor, Crème de Menthe & Cream.

### Novikov Irish Coffee 15

*Classic Irish Coffee with Rich Brown Sugar.*

Irish Whiskey, Double Cream & Muscovado Sugar.

### Asian Sgroppino 16

*A twist of an Italian refreshment.*

Lemon Sorbet, Yuzu Sake, Prosecco & drop of Double Cream.

## TEAS by Newby

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### WHITE TEA

Silver Needle 7

### GREEN TEA

Premium Matcha 7

Genmaicha 6

Oudh Delight 7

Jasmine Pearls 6

Longjing / Dragon Well 6

### BLACK TEA

English Breakfast 6

Lapsang Souchang 6

Masala Chai 6

Black Tea & Thyme 6

### HERBAL TISANE (caffeine free)

Rooibos Orange 6

Persian Rose 6

Hibiscus Red Berries 6

Fresh Mint 6

### OO LONG TEA

Fujian Oolong 6

### PU ERH TEA

Premium Pu Erh 6

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## COFFEES

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Espresso 3.5

Double Espresso 6

Cappuccino 4.5

Caffe Latte 4.5

Macchiato 4

Americano 4.5

## SIGNATURE COFFEES

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Matcha Latte 7

Vietnamese Coffee (add liquor) 6.5

Ice Cube Latte 7

Ice Cube Matcha Latte 7.5

## HOME-MADE INFUSED SAKES

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### CHOOSE YOUR FLAVOUR

- ❖ Coffee
- ❖ Salted Caramel
- ❖ Strawberry
- ❖ Pineapple & Passion Fruit
- ❖ Raspberry
- ❖ Apple & Cinnamon
- ❖ Banana & Vanilla

GLASS (75ml.) 9

SMALL BOTTLE (250ml.) 29

LARGE BOTTLE (720ml.) 68

## SWEET WINES & PORTS (75ml.)

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Moscato d'Asti Ca'del Baio, Piemonte (175ml.) 14.5

Recioto della Valpolicella, Brigaldara, Veneto 14

Sauternes Cypres de Climens, Barsac 16.5

Vin Santo, Fontodi, Toscana 28

Torcolato, Maculan, Veneto 16

Passito di Pantelleria, Ben Rye, Sicilia 24

Pedro Ximenez Solera 1927, Andalucia 14

Port LBV, Ramos Pinto, Douro 12

Port Tawny 20 Y.O. Ramos Pinto 21