

# NOVIKOV

ASIAN RESTAURANT

## DESSERTS

<b>VALRHONA MILK CHOCOLATE FONDANT</b> <i>Warm Caramel &amp; Chocolate Lava Cake served with Vanilla Ice Cream</i> <b>Wine Pairing: Recioto della Valpolicella, Brigaldara, Italy £13</b>	<b>13</b>
<b>CLASSIC ITALIAN TIRAMISU</b> <i>Coffee Dipped Savoiardi layered with Mascarpone Cheese &amp; Cocoa</i> <b>Sake Pairing: Home Infused Coffee Sake £9</b>	<b>12</b>
<b>MAN-GO CRAZY FOR IT</b> <i>Mango &amp; Mascarpone Cheese Mousse with Fresh Mango Compote</i> <b>Sake Pairing: Yuzushu, Nakashima, Japan £9</b>	<b>13</b>
<b>HAZELNUT PROFITEROLES</b> <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 £9</b>	<b>14</b>
<b>COCONUT PANNA COTTA</b> <i>Creamy Traditional Italian Thai Coconut Flavoured Pudding</i> <i>Served with Lemongrass Pineapple Carpaccio</i> <b>Wine Pairing: Vin Santo Capezzana, Toscana 2012 £18.5</b>	<b>12</b>
<b>ORANGE CHOCOLATE CAKE ✓</b> <i>With Mango &amp; Coconut Centre, served with Poached Pineapple</i> <b>Wine Pairing: Passito di Pantelleria, Italy £22</b>	<b>13</b>
<b>MATCHA GREEN TEA CRÈME BRÛLÉE</b> <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>12</b>
<b>OOPS! SIDE DOWN</b> <i>Home-made Soft 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.) £13.5</b>	<b>13</b>
<b>SOFT SERVE</b> <i>Home-made Soft Ice Cream served with Mixed Berries &amp; Raspberry Coulis</i> <b>Wine Pairing: Prosecco Extra Dry, Villa Domiziano, Italy (125 ml.) £12</b>	<b>12</b>
<b>BANANAS ABOUT CAKE (for 2 to share) *waiting time -15 mins</b> <i>Dulche de Leche Lava Cake, topped with Caramel Banana &amp; Peanut Butter Crumble.</i> <i>Served with Salted Caramel Ice Cream.</i> <b>Sake Pairing: Home Infused Salted Caramel Sake £9</b>	<b>22</b>
<b>JAPANESE MOCHI ICE CREAM</b> <i>Selection of 4 Flavours</i>	<b>12</b>

### TO SHARE

**DELUXE DESSERT PLATTER £85**

**SEASONAL FRUIT SELECTION £15**

### ICE CREAM £3

Chocolate, Vanilla, Pistachio

### SORBETS £3

Lemon, Strawberry, Guava, Mango

*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.*

## COFFEES

---

Espresso	2.8
Double Espresso	3.5
Cappuccino	3.5
Caffe Latte	3.5
Macchiato	3.5
Americano	3.5

## SIGNATURE COFFEES

---

Matcha Latte	6.5
Vietnamese Coffee <i>(add liquor)</i>	5.5
Ice Cube Latte	7.3
Ice Cube Matcha Latte	7.3

## TEAS by fine & rare Newby Teas

---

### WHITE TEA

Silver Needle	7
---------------	---

### GREEN TEA

Premium Matcha	7
Genmaicha	6
Oudh Delight	7
Jasmine Pearls	6
Longjing	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

### OOLONG TEA

Fujian Oolong	6
---------------	---

### PU ERH TEA

Premium Pu Erh	6
----------------	---

## HOME-MADE INFUSED SAKES

---

### CHOOSE YOUR FLAVOUR

- ❖ Coffee
- ❖ Coconut
- ❖ Salted Caramel
- ❖ Raspberry & Basil
- ❖ Pineapple & Passion Fruit

GLASS (75ml.)	9
SMALL BOTTLE (250ml.)	29
LARGE BOTTLE (720ml.)	68

## SWEET WINES & PORTS (75ml.)

---

Moscato d'Asti Ca'del Baio, Piemonte (175ml.)	14.5
Recioto della Valpolicella, Brigidara, Veneto	13
Sauternes Cypres de Climens, Barsac	16.5
Vin santo, Isole Olena, Toscana	21
Torcolato, Maculan, Veneto	15.5
Passito di Pantelleria, Solidea, Sicilia	22
Pedro Ximenez Solera 1927, Andalucia	12.5
Port LBV, Ramos Pinto, Douro	10
Port Tawny 20 Y.O. Ramos Pinto	16

## DIGESTIVES

---

Limoncello di Sorrento	8
Yuzu Shu, Nakashima	9
Ume Shu, Umegokochi	9

### TEQUILA

Don Julio 1942	50
Gran Patrón Platinum	70

### RUM

Zacapa 23	17
Zacapa XO	40

### COGNAC

Hennessy VS	13
Hennessy Paradis	250