

## PASTRY BAR

### GORGONZOLA CHEESECAKE

Baked cheesecake, topped with sour cream and gorgonzola crumb with candied walnuts and a mascarpone filled, port poached pear 7.5

### MATCHA CREME BRÛLÉE

With puffed black rice and candied lemon peel 6.5

### TASTE OF ASIA ICE CREAM PLATE

A selection of coconut ash, lemongrass, and wasabi ripple ash ice cream 7.5

### STICKY TOFFEE PUDDING

Warm pudding with hot toffee sauce and vanilla ice cream 6.5

### FLOURLESS CHOCOLATE CAKE

Dark rich mousse style cake with strawberries and coffee ice cream 8

### APPLE DUMPLING

Warm poached apple with cinnamon, star anise and vanilla in a crispy filo pastry dumpling with vanilla ice cream and toffee sauce 5

### PLUM TART

Jam and frangipan filled pastry case topped with sliced plums with mascarpone chantilly cream, plum sauce and flaked almonds 5

### BANANA SPRING ROLLS

Six warm, crispy bites of banana wrapped in spring roll paper, drizzled with caramel-vanilla and served with coconut-pineapple ice cream 6.5



**P.F. CHANG'S**  
— ASIAN TABLE —

#PFCHANGSASIAN TABLE / @PFCHANGSASIAN TABLE

# DRINKS

## COFFEE

Espresso Single 1.9 / Double 2.2  
Macchiato Single 2 / Double 2.3  
Latte / Cappuccino / Flat White 2.7

## JING HOT TEA

English Breakfast, Earl Grey, Jasmine, Darjeeling, Green  
Tea, Camomile, Lemongrass, Peppermint, Fresh Mint 2.5

## BRANDY

PIERRE FERRAND AMBRE COGNAC  
Fresh fruit flavours and good depth 7  
MAXIME TRIJOL COGNAC  
VSOP GRAND CHAMPAGNE  
Finest cru in the Cognac region. Average age 15 years 8  
RAGNAUD-SABOURIN  
COGNAC ALLIANCE NO 35 FONTVEILLE  
A blend of cognacs at least 35 years old 14.5

## DESSERT WINES 100mL/BOTTLE

Gaudiet Loupiac, Chateau Loupiac 37.5cl  
France 4.6 / 25

Pedro Ximenez Solera 1927 Montilla-Moriles NV, Alvear 37.5cl  
Spain 7.6 / 33

Tokaji Blue Label, Royal Tokaji 25cl  
Hungary 12.5 / 36

