



(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.

DESSERT

Whisky Cappuccino 16
Coffee Brûlée, Espresso Crunch, Vanilla Ice Cream, Whisky Foam

Blueberry Monkfruit Panna Cotta 20
Pistachio Paste, Raspberry Juice, Blueberry Foam,
Black Cocoa Sponge

Bento Box (V) 22
Warm Chocolate Fondant & Imperial Matcha Gelato

Nobu Cheesecake (V) 22
Baked Creamy Cheesecake & Strawberry Sorbet

Assorted Mochi Ice Cream per piece 7

House Made Gelato & Sorbet per scoop 7

LIQUID DESSERT

Espresso Martini Vodka, Espresso, Kahlua	25
Fruit Sake Passionfruit, Raspberry or Lychee	24
Kuro Ichigo Baileys, Creme de Mure, Apple, Caramel, and Vanilla	27
Tanrei Nikka Coffey Whisky, Midori	41

COFFEE & TEA

Espresso, Short Macchiato	5.5
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.*