

Blue Pearl

DESSERT

MATCHA PANNA COTTA

Oat Milk Matcha Panna Cotta, Pink Pineapple, Matcha Puffed Rice 16

CRÈME BRÛLÉE TRIO

Earl Grey, White Peach, Cherry-Lime 17

MANGO MOCHI

Mango Mochi Ice Cream, Fresh Strawberries,
Strawberry Whipped Cream, Lychee Compote 15



WARM CHOCOLATE CAKE

Soft Center, Coconut Gelato, Miso Soy Caramel,
Brown Butter Toasted Coconut 17

CHEESECAKE

NY Cheesecake, Blueberry-Yuzu Jam, Fresh Blueberries 16



TARO CREPE CAKE

Taro Cream & Mille Crêpe Cake, Wild Flower Honey 16

STRAWBERRY-MANDARIN ALMOND CAKE

Strawberry Compote, Almond Butter Cake, Tahitian Vanilla Gelato,
Mandarin Coulis 16



PISTACHIO CANNOLI

Crispy Wonton, Pistachio Mousse, Pistachio Granola 16

DIAMONDS & PEARLS

(Extravagant Presentation-Great for Celebrations)

THAI TIRAMISU

Amaretto & Espresso Dipped Lady Fingers,
Thai Tea & Mascarpone Mousse, Dark Chocolate Pearls 28

COFFEE & TEA

Coffee	4
Assorted Teas	4
Espresso	5
Double Espresso	7
Cappuccino	8
Matcha Latte	9
Sesame Mocha Macchiato	10
Coconut-Caramel Cappuccino	10

FRENCH PRESS FOR 2

Jamaican Blue Mountain	21
Sumatra	15

DESSERT MARTINIS ¹⁷

COCONUT TAROTINI

Taro Milk Tea, Coconut Vodka, Gold Flake

COTTON CANDY MARTINI

Vanilla Vodka, Chambord, Strawberry-Lychee Purée

FIVE SPICE CHOCOLATE MARTINI

Japanese Five Spice, Vanilla Vodka, Milk & Dark Chocolate

Chef Luis Jimenez

Chef Peter Botros