

Rengaya's Dessert

01. Rengaya Shiraz Red wine Ice Cream 5.6
Red wine ice cream topped with almond tuile and berry sauce.



02. Pure Vanilla Ice Cream 5.6
Vanilla ice cream topped with almond tuile and sweet red beans.



03. Green Tea Ice Cream 5.6
Green tea ice cream topped with almond tuile and sweet red beans.

04. Sesame Ice Cream 5.6
Sesame ice cream topped with almond tuile and sweet red beans.



05. Strawberry Ice Cream 5.6
Strawberry ice cream topped with almond tuile and berry sauce.

06. Chocolate Ice Cream 5.6
Chocolate ice cream topped with almond tuile and berry sauce.



07. Mango ice Cream 5.6
Mango Ice cream topped with almond tuile and strawberry.

08. Cre'me de Caramele 12.9
Cre'me de caramele served with almond tuile and seasonal fruits.



09. Shiratama Cream Anmitsu 15.9
Kanten with shiratama and sweet red beans topped with vanilla and green tea ice cream served with sweet black syrup and seasonal fruits.



10. "WA 和 (Japanese)" Plate 18.9
Green tea cre'me brulee, warabimochi with sweet black syrup, shiratama zenzai served with tea.



11. Apple Comport with Red Wine Sorbet & Chocolate Mousse 19.9
Apple comport topped with red wine sorbet and seasonal fruits served with Chocolate Mousse.



12. Green Tea Cre'me Brulee 12.9
Green tea cre'me brulee served with sweet red beans and seasonal fruits.

