

SELECCIÓN DE POSTRES

Signature Desserts ————— 特製デザート

PIÑA COLADA 12
Pineapple Cremeaux | Malibu | Coconut | Mint

Singing Bowl Cocktail 16
Coconut Rum | Midori | Pandan Syrup | Lemon | Pineapple | Egg White | Pandan Coconut Jelly

PAVLOVA 10
Meringue | Strawberry Compote | White Chocolate Mousse

Nigori Umeshu, Japan per glass 10

PROFITEROLE 14
Pistachio Ganache | Berries | Dulce De Leche Sauce

Inago Dessert Cocktail 17
Japanese Green Tea Gin | Cocoa Liqueur | Cream | Matcha

CHOCOLATE PERUANO 12
Peruvian Chocolate | Butterscotch | Peanuts | Cocoa
Surrau Sole Rujū Passito, Sardegna, Italy per glass 9

PASSION FRUIT BRÛLÉE 10
Soft Ginger Mousse | Vanilla Pod & Thyme Ice Cream

Angel in Bath Tub Cocktail 17
Vanilla Vodka | Passion Fruit | Vanilla Shrub | Lemon | Champagne Air Foam | Lemon Caviar

POSTRES DE AUTOR

Signature Platters ————— 特製大皿

MAMACHI DESSERT MINION PLATTER 46
Assorted Dessert Minion, Exotic Fruits, Flavoured Ice-Cream

Moët & Chandon Brut Impérial per glass 26

MAMACHI SIGNATURE DELUXE PLATTER 54
Assorted Dessert Selection from our Menu, Exotic Fruits, Flavoured Ice-Cream

Bollinger Special Cuvée per glass 27

SORBETES AND HELADOS per scoop 4
Daily Selection of Sorbets and Ice Cream

Please note that our menu may contain common allergens such as peanuts, tree nuts, fish, shellfish, milk, eggs, soy, and wheat. If you have a food allergy, please inform your server before ordering. We will do our best to accommodate your needs, but cannot guarantee the absence of allergens.

SELECCIÓN DE POSTRES

Signature Desserts ————— 特製デザート

SAKURA AND WASABI	14
Cherry Cremeux Sweet Wasabi Gel Cherry Compote Wasabi Sponge Cake Sour Cherry Ice Cream	
La Fleur Renaissance Sauternes, France	per glass 7.5
MANGO BRÛLÉE	10
Roasted Mango Compote Soft Ginger Sifon Vanilla Pod and Thyme Ice Cream	
Nigori Umeshu, Japan	per glass 9.5
YUZU AND LÚCUMA	14
Coconut Lime Cake Yuzu Cream Coconut Ice Cream Lucuma Cremeux	
Inago Dessert Cocktail	15
Japanese Green Tea Gin Cocoa Liqueur Cream Matcha	
CHOCOLATE PERUANO	12
Peruvian Choco Jelly Butterscotch Sauce Berries Cocoa Salted Peanuts	
Surrau Sole Ruju Passito, Sardegna, Italy	per glass 9



POSTRES DE AUTOR

Signature Platters ————— 特製大皿

Minimum 2 people

Price per person

MAMACHI DESSERT MINION PLATTER	19
Moët & Chandon Brut Impérial	per glass 25.5
MAMACHI SIGNATURE DELUXE PLATTER	25
Bollinger Special Cuvée	per glass 26.5



SORBETES AND HELADOS per scoop 4
Daily Selection of Sorbets and Ice Cream

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