TAIKUN
Dessert Menu

Address: The Ritz-Carlton
Phone: 1 (345) 815 6019
Cuisine: Sushi

DESSERT

Chocolate Bonsai **CI$15**

72% chocolate mousse, salted caramel cremeux, chocolate soil, matcha sponge

Miso Caramel Cheesecake **CI$15**

Vanilla cheesecake, caramel

Citrus Matcha Strawberry **CI$15**

Panna cotta, miso caramel, miso sesame sable, 64% Valrhona gold chocolate feather

Blueberry Star **CI$15**

Matcha Bavarian, yuzu strawberry compote, chocolate sable, strawberry coulis, matcha ice cream

Anise Lychee + Lemon **CI$12**

Blueberry mousse, star anise

MOCHI

House-Made Gelato

Three assorted flavors of Japanese ice cream. Chocolate, vanilla, matcha. 1 Scoop (CI$6) 2 Scoops (CI$9)

House-Made Sorbet

Coconut, lychee. 1 Scoop (CI$6) 2 Scoops (CI$9)

DESSERT WINES

Graham’s Six Grapes, Port

Douro, Portugal. (CI$12 | CI$100)

Graham’s 20 Years Tawny, Port

Douro, Portugal. (CI$20 | CI$224)

Donnafugata ‘Ben Ryé’, Passito di Pantelleria

Sicily, Italy, 2022. (CI$22)

GREEN TEA

Gen Maicha **CI$5**

This surprising blend of Bancha tea, toasted rice and puffed corn is very thirst quenching. It has a delicious fragrance and flavor of roasted grains. Steep for 3 minutes

Yama Sencha Superior **CI$5**

This invigorating green tea is vivacious and generous, especially renowned for its refreshing flavor. Steep for 2 minutes

HERBAL TEA

Mélange du Cap Rooibos **CI$5**

Drunk as an infusion by the people of South Africa for the last 300 years. In French, “Mélange du Cap” means Cape Town Blend and is a delicious combination of rooibos, cocoa nibs and vanilla pods. Steep for 5 minutes

A 20% service charge will be added to your bill

Last updated: Mon 22 Dec, 2025