

蜻蛉三種

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DRGNFLY

PAN-ASIAN RESTAURANT & BAR

デザート & カクテル	DRGNFLY PLATTER	12
SWEETS	<i>Selection of desserts for two to share</i>	
& DESSERT	MOCHI (gf)	5.5
COCKTAILS	<i>Soft Japanese rice cakes filled with choice of salted caramel, mango or coconut mochi ice cream</i>	
	MATCHA CRÈME BRULEE (gf)	7.5
	DRGNFLY BROWNIE	
	<i>Caramel sauce &amp; vanilla ice cream</i>	7.5
	BERRY CHEESECAKE	7.5
	GRILLED PINEAPPLE (gf) (vga)	7.5
	<i>Coconut ice cream</i>	
	ICE CREAM & SORBETS (2 Scoops)	4.5
	ADD A SCOOP	2.25
	<i>Please ask your server for today's ice cream flavours Forest fruit sorbet, mango sorbet</i>	
	DEZĀTO	9
	<i>Dissaronno, Xante, caramel syrup, chocolate bitters</i>	
	HAZELNUT MARTINI	9
	<i>Vodka, Frangelico, vanilla syrup, fresh coffee</i>	
	CHILLI CHOCOLATE MARTINI	9
	<i>Chilli Chocolate Tequilla, Dark Chocolate Liqueur, Cream, Orange Bitters</i>	
	WHITE CHOCOLATE MARTINI	9
	<i>Vodka, White Chocolate Liqueur, Cream</i>	
デザートワイン	BÉRES FURMINT (DRY). TOKAJI, HUNGARY	25
DESSERT	<i>Subtle hints of melon, herb, apricot and almond</i>	
WINE	GARONNELLES SAUTERNES, LUCIEN LURTON ET FILS. FRANCE	35
	<i>Rich luscious and fruity</i>	

温かい飲み物	ESPRESSO	2.4
HOT DRINKS	DOUBLE ESSPRESSO	2.5
	MACCHIATO	2.5
	DOUBLE MACCHIATO	2.7
	FLAT WHITE	2.5
	AMERICANO	2.5
	LATTE	2.7
	CAPPUCCINO	2.7
	MOCHA	2.8
	SUKI- LOOSE LEAF TEA	2.9
	<i>Black Breakfast Tea ,Earl Grey Blue Flower, Organic Green Tea Sencha, Cherry Green Tea, Jasmine Green Tea, Red Berry Tea, Peppermint, Lemongrass &amp; Ginger.</i>	
FLOWERING TEA	6	
<i>These stunning artisan flowering tea are meticulously handmade in China by combining the highest grade silver needle green tea with the wonderfully delicate dried flowers. Each flowering tea bundle consists of dried tea leaves wrapped around one or more dried flowers to produce a delicately aromatic, flavourful cup of tea.</i>		
<i>This smooth tea is beautifully enhanced by the strongly-sweet fragrance of the flowers to offer a completely unique visual and taste sensation!</i>		
MATCHA TEA CEREMONY	4	
<i>Experience the traditional Japanese ritual of the Matcha Tea Ceremony. This intricate process of single-mindedness aims to remove external distraction and focus on the 4 principles of Zen; Harmony, Respect, Purity and Tranquility.</i>		
ALTERNATIVELY, TRY OUR WESTERN TAKES ON THE ASIAN TRADITION:		
MATCHA ICE TEA	3.5	
MATCHA LATTE	3.5	
MATCHA FRAPPE	4	



Allergens: Gluten free (gf), Vegan (vg), Vegetarian (v), Vegan alternative (vga)

Please ask your waiter for assistance with information on allergens or any dietary requirements. Our dishes are prepared in areas where allergic ingredients are present so we cannot guarantee our dishes are 100% free of these ingredients. A discretionary 10% service charge will be added to all bills which is then shared out to the DRGNFLY waiting & kitchen team

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