



**UMAMI**

QUINTA DO LAGO

## SWEET TREATS

### **Apple & Ginger** <sup>(V)</sup> €15

Caramelized Apple Crumble, Hazelnut and Miso Praliné Cream & Ginger Ice Cream

Recommended wine:

HM Borges 10 years €7

### **“Coconut Passion”** <sup>(V)</sup> €14

Coconut Thai Cream Custard, Coconut Crumble, Kaffir Lime Foam & Passion Fruit Sorbet

Recommended wine:

Chateau Les Justices Sauternes €12

### **Callebaut Chocolate Textures** <sup>(V)</sup> €17

70% Chocolate Brownie, Chocolate and Sichuan Pepper Mousse & White Chocolate Ice Cream

Recommended wine:

Porto Seara Dòrdens LBV €9.5

### **UMAMI Signature Cheesecake** <sup>(V)</sup> €16

Japanese Cheesecake, Strawberries, Matcha Meringue & Strawberry Basil Sorbet

Recommended wine:

Sousa Lopes Late Harvest Petit Manseng €14

## COCKTAILS

### **Constantinople** €14

Hatozaki Blended Whisky, White Miso, Caramel, Cinnamon

### **Samarkand** €15

Hatozaki Blended Whisky, QdL Signature Coffee, Cocoa, Pistachio

### **Karakorum** €16

Ras El Hanout, Smoked Tea, Dark Muscovado, Butter

## TEA

### **Digestive: Fennel and Anise** €5.5

### **100% Herbal Chai: Honey Tchai** €6.5

(V) - Vegetarian (VG) - Vegan

If you have a food allergy or food intolerance, please ask our staff about the ingredients in each dish before making your order. In our establishment we have procedures for handling food in order to ensure the safety of our consumers, however we cannot guarantee that all products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. All spirits and liqueurs 4cl per serving. All prices in euros (€). VAT included at legal rates. 26.03.2026