

甜品



DESSERTS | £ 4.99

At WGT, we aim to take advantage of the natural sweetness of fruits, depending on seasonality.

Our Chef has developed novel, culinary delights without the addition of fat or sugar.

We use fruits such as pears, apples, limes and 'star' fruits, with the right combination of aromas and textures.

They're full of fibre, and are abundant in energizing nutrients to power up your day.

The result is very delicious and wholesome desserts.

Coconut Lime Panna Cotta

Lime is good for digestion and high in vitamin C, while coconut milk is good for your heart.

Thai coconut milk and fresh lime come together to bring you tropical fun.

Black Sesame Rice Ball Dumplings

Take a tiny bite of its chewy skin and the sesame stuffing will burst out as the steam escapes from inside.

This sticky rice ball filled with black sesame paste is served with a warm fruit infused syrup.

Apple Tart

A Classic Pudding.

Enjoy this soft and creamy apple tart with cinnamon, served warm with ice cream.

Rice Pudding

A tropical version of traditional rice pudding.

The rice is cooked in milk and vanilla and served with mango puree to create this silky and delicious dessert.

Ice Creams

We have a variety of flavours to satisfy everyone. Choices include green tea, red bean and sesame.

Date & Pear Water

Red dates create an energizing, sweet soup, while pear has a high water content and will gently cool the body.



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