

BISTRO REX

DESSERTS

SOUFFLÉ DU JOUR (20mins)

House specialty

\$26

Pair with 2023 De Iuliis Late Picked Semillon \$12

CRÈME BRÛLÉE

Classic vanilla custard, caramelised sugar top \$18

Pair with 2023 Baumard 'Carte d'Or' Coteaux Layon

Chenin Blanc \$21

PEAR FRANGIPANE TART

Whiskey & pear jam, almond, spiced ice cream, pear

\$21

Pair with 2025 Pooley 'Butcher's Hill Cane Cut' Riesling

\$21

PROFITEROLE

Coffee ice cream, pecan praline, Valrhona dark chocolate

sauce \$20

Pair with Quinta do Noval 10-Year-Old Tawny Port \$25

AFFOGATO & LIQUEUR

Espresso, vanilla ice cream, your choice of liqueur

\$19

STICKY DATE MADELEINES

Toffee sauce, crème fraiche - 2 per serve

\$14

Pair with 2023 Baumard 'Carte d'Or' Coteaux Layon

Chenin Blanc \$21

For a savoury finish or something to sip, please turn →

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FROMAGES

A SELECTION OF ARTISINAL CHEESE (*see mirrors*)

1PC - \$13 | 2PC - \$26 | 3PC - \$36

Pair with 2016 Château Roumieu Sauternes \$31

DESSERT LIQUIDES

CAFÉ VERSAILLES

*Vanilla Butter Hennessy, Grand Marnier, Coffee,
Cacao, Mascarpone Foam*

\$25

CHARTREUSE GRASSHOPPER

*Green Chartreuse, Crème de Menthe, Cream, Chocolate
Bitters, Nutmeg*

\$27

DIGESTIFS - 45MLS

1962 DELORD *Armagnac - FR* | \$65

PAUL GIRAUD 40YO TRÈS RARE *Cognac - FR* | \$48

2000 CHRISTIAN DROUIN 19YO

Calvados Pays D'Agues - FR | \$48

1989 DELORD *Armagnac - FR* | \$25

2005 DOMFRONTAIS *Cognac - FR* | \$24