

BISTRO REX

DESSERTS

SOUFFLÉ DU JOUR (20mins)

House specialty

\$28

*Pair with **Bladnoch Banana Old Fashioned** \$29*

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

\$21

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 2019 Carmes De Rieussec Sauternes \$31

DESSERT LIQUIDES

CAFÉ FRANCAIS

*Cognac, Grand Marnier, Yellow Chartreuse, Vanilla Syrup,
Espresso, Whipped Cream, Grated Cinnamon*

\$28

CHARTREUSE GRASSHOPPER

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

\$27

BLADNOCH BANANA OLD FASHIONED

*Bladnoch 'Alinta' Lowland Single Malt, Jameson Black Barrel,
Creme de Banane, Orange, Chocolate Bitters*

\$29

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

DELORD VSOP *Armagnac - FR* | \$21

2005 DOMFRONTAIS *Cognac - FR* | \$24