

LUNCH DESSERTS

POSTRES

(Desserts)	Tres Leches cake, cinnamon custard crème, fresh strawberries, corn meringue (v)	10.5
	Mexican mango, homemade chamoy, lime sorbet, tajin (ve, gf)	10.5
	Choice of sorbet (ve, gf) or ice cream (v, gf)	6.5
	Sorbet: mango / lime Ice-cream: charred corn / roasted banana / strawberry	

TO FINISH YOUR MEAL

(Cocktails)	Margarita & sorbet 818 blanco, lime, natural agave, prosecco, lime & cucumber sorbet sweet - creamy - citric	16.8
	Horchata vivir cafe, rice milk, cinnamon sweet - creamy - nutty	16.8
	Carajillo licor 43, double espresso sweet - bitter - intense	16.8
	White Moon grey goose, vivir cafe, evaporated milk, peanut butter, cinnamon buttery - full bodied - nutty	16.8
	Cacao ceremonial hot chocolate carefully crafted with organic cacao, anise, clove, organic agave and Palmarée Premier Cru Gin zesty - full bodied - creamy	15.4
		(75ml) (Bottle)
(Sweet Wines)	Sauvignon Blanc Late Harvest, Morandé (75ml) honeydew melon - jasmine - orange blossom	Aconcagua, Chile 10.5
	Sauternes, La Fleur d'Or (75ml) pineapple - honey - peach	Bordeaux, France 18.9
	10 Year Old Tawny Dona Antonia, Ferreira (75ml) red fruit - roasted nuts - caramel	Douro, Portugal 14.7
	Tokaji Aszú 3 Puttonyos, Oremus (50cl) marmalade - honey - candied nuts	Tokaj, Hungary - 137

(v) - vegetarian (ve) - vegan (gf) - gluten free (d) - dairy (n)- nuts

If you have allergies or any dietary requirements, please speak to the team prior to ordering.
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.