

# *Dessert*

*A last(ing) impression*

CROQUEMBOUCHE CREAM PUFF | 18  
Jasmine Pearl Tea & Toffee

STRAWBERRY & KIWI PAVLOVA | 20  
Yogurt & Caramelized Whey

FLAN | 18  
Burnt Caramel & Chamomile

CHOCOLATE CAKE | 20  
Milk Chocolate & Earl Grey

*Pastry Chef: Stephanie Prida*



# Drinks

## SPIRITS

Domaines Barones de Rothschild Lafite Cognac .....	375
Louis XIII Cognac	
1/2 oz .....	400
1 oz .....	750
2 oz .....	1450
Chartreuse Yellow, Tarragona Ed. 1960's .....	225
Yamazaki 25 yr .....	2300

## COCKTAILS

### WHITE RUSSIAN | 25

Vodka, Creme De Cacao, Coffee

### GRASSHOPPER | 25

Remy Martin V.S.O.P Fernet Branca  
Menta, Eau De Whey

## WINES BY THE GLASS

2006 Selbach-Oster, Riesling Auslese*, Zeltinger Sonnenuhr, Mosel, Germany .....	18
2006 Château d'Yquem, Sauternes Bordeaux, France .....	95
1999 Tokaj-Hetszolo, Tokaji Eszencia, Hungary .....	100/spoon

## MADEIRA BY THE GLASS

1997 Henriques & Henriques, Boal, Madeira .....	26
1992 D'Oliveira, Boal, Madeira ..	54
1933 Justino Henriques, Malvasia, Madeira .....	140
1880 H.M. Borges, Malvasia, Solera, Madeira .....	292

