

Lunch Dessert

A last(ing) impression

CHOCOLATE CAKE | 22
Salted Ganache & Crème Fraiche

AFFOGATO SUNDAE | 20
Okinawa Sugar & Mascarpone

COOKIE PLATE | 18
Seasonal Cookies

FRESH FRUIT | 15
Seasonal Fruit and Vanilla Cream

SEASONAL GELATO AND SORBET | 10

Pastry Chef: Stephanie Prida



Dinner Dessert

A last(ing) impression

CROQUEMBOUCHE | 20

Toffee & Jasmine Tea

AFFOGATO SUNDAE | 20

Okinawa Sugar & Mascarpone

CHOCOLATE CAKE | 22

Salted Ganache & Crème Fraiche

VANILLA GELATO | 20

Tonka Bean & Arlette

PEACHES AND CREAM | 18

Rooibos Tea & Sabayon

FRESH FRUIT | 15

Seasonal Fruit and Vanilla Cream

SEASONAL GELATO AND SORBET | 10

Pastry Chef: Stephanie Prida



Dinner 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	60/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

