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

APPLE TART TATIN | 20
Brown Butter and Calvados

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