

COFFEE		DESSERT	
Espresso	6	Grand Marnier Chocolate Chip Soufflé	18
Cappuccino	7	Passion Fruit Sorbet	
Americano	7	Meyer Lemon Crème Brûlée Citrus	17
Latte	7	Mint-Lime Sorbet	
Flat White	7		
Hot Chocolate	7	Warm Chocolate Cake	16
		Vanilla Ice Cream	
TEA (MONOGRAM)		Salted Caramel Ice Cream Sundae	16
Black Tea	7	Popcorn, Peanuts, Hot Fudge	
Earl Grey Neroli, Morning English, Kashmere			
Green Tea	7	Strawberry Shortcake, Vanilla Cream	18
Uji Sencha, Cherry Japonaise		Strawberry Sorbet	
Herbal Tea	7	Rhubarb Frangipane Tart	16
Shiso Mint, Saffronais, Rose of Ariana		Toasted Almond Sorbet	
DIGESTIVES		Rum Roasted Pineapple, Sweet and Sour Emulsion	18
Limoncello	18	Coconut Sorbet	
Amaretto di Saronno	18		
Sambuca	18	Ice Cream and Sorbet (per scoop)	7
Taylor's Velvet Falernum	18	DESSERT WINE	
Hennessy VSOP Cognac	20	Château Roumieu Haut-Placey Sauternes 2016	18
Hennessy XO Cognac	50	M.Chapoutier Banyuls 2017	22
Hennessy Paradise Cognac	120	Schloss Vollrads Riesling Auslese 2010	26
Remy Martin VSOP Cognac	22	Quinta Do Noval Colheita 2000	30
Nonino Chardonnay Barriquet Grappa	18		
Nonino Moscato Grappa	18		

Prices are subject to a 10% service charge and 7% GST

Chef Jean-Georges Vongerichten
Pastry Chef Jeanette Ow