

COFFEE

Espresso	6
Cappuccino	7
Americano	7
Latte	7
Flat White	7
Hot Chocolate	7

TEA (MONOGRAM)

Black Tea	7
Earl Grey Neroli, Morning English, Kashmere	
Green Tea	7
Uji Sencha, Cherry Japonaise	
Herbal Tea	7
Shiso Mint, Saffronais, Rose of Ariana, Chamomile	

DESSERT WINE

Château Roumieu Haut-Placey Sauternes 2016, Bordeaux, FR	18
M.Chapoutier Banyuls 2017, Le Rousillon, FR	22
Baron Bornemisza Tokaji Aszú 6 Puttonyos 2007, Tokaji, HU	42

DESSERT

Warm Chocolate Cake Vanilla Ice Cream	14
Rhubarb Lychee Trifle Lime Marshmallow, Almond Streusal	16
Salted Caramel Ice Cream Sundae Popcorn, Peanuts, Hot Fudge	16
Vanilla Panna Cotta Glazed Strawberries, Mixed Berry Sorbet	16
Grand Marnier and Chocolate Chip Soufflé Passion Fruit Sorbet	18
Ice Cream and Sorbet (per scoop)	5

DIGESTIVES

Limoncello	18
Amaretto di Saronno	18
Sambuca	18
Taylor's Velvet Falernum	18
Hennessy VSOP Cognac	20
Hennessy Paradise Cognac	120
Remy Martin VSOP Cognac	22
Nonino Chardonnay Barriquet Grappa	18
Nonino Moscato Grappa	18
Ferdinand's Quince	20

Chef Jean-Georges Vongerichten
Pastry Chef Jeanette Ow