

COFFEE

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

SELECTION OF TEA (MONOGRAM)

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

DIGESTIVES

Limoncello	18
Amaretto di Saronno	18
Amaretto Adriatico	20
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

DESSERT

Warm Chocolate Cake Vanilla Ice Cream	17
Salted Caramel Ice Cream Sundae Popcorn, Peanuts, Hot Fudge	17
Almond Cake with Berries Cassis Sorbet	17
Coconut Panna Cotta Tropical Fruit, Calamansi Sorbet	17
Grand Marnier and Chocolate Chip Soufflé Passion Fruit Sorbet	17
Selection of Ice Cream and Sorbet (per scoop)	6

DESSERT WINE

2016 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, France	18
2017 Bila-Huat M.Chapoutier Banyuls Grenache Noir Le Rousillon, France	22
NV Mas Amiel Maury 40 Ans d'Âge Languedoc-Rousillon, France	38

Chef Jean-Georges Vongerichten