

COFFEE	
Espresso	6
Cappuccino	7
Americano	7
Latte	7
Flat White	7
Hot Chocolate	7
SELECTION OF TEA (MONOGRAM)	7
Earl Grey Neroli	
Morning English	
Kashmere	
Uji Sencha,	
Cherry Japonaise	
Shiso Mint	
Saffronais	
Rose of Ariana	
Chamomile	
DIGESTIVES	
Limoncello	20
Amaretto di Saronno	20
Amaretto Adriatico	20
Sambuca	20
Hennessy VSOP Cognac	26
Hennessy Paradise Cognac	120
Remy Martin VSOP Cognac	24
Nonino Chardonnay Barriquet Grappa	22
Nonino Moscato Grappa	22

DESSERT

Warm Chocolate Cake Vanilla Ice Cream	17
Salted Caramel Ice Cream Sundae Popcorn, Peanuts, Hot Fudge	17
Rhubarb Basque Tart Strawberry Sorbet	17
Coconut Panna Cotta Tropical Fruit, Calamansi Sorbet	17
Pineapple Upside Down Cake Buttermilk Mint Sherbet	17
Passion Fruit and Coconut Baked Alaska	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