

COFFEE

Espresso	6
Cappuccino	8
Americano	8
Latte	8
Flat White	8
Hot Chocolate	8

SELECTION OF TEA (MONOGRAM) 8

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

DIGESTIVES

Limoncello	20
Disaronno	20
Amaretto Adriatico	20
Sambuca	20
Through The Grapevine VSOP	26
Hennessy Paradise Cognac	120
Nonino Chardonnay Barriquet Grappa	23
Nonino Moscato Grappa	23

DESSERT

Warm Chocolate Cake Vanilla Ice Cream	17
Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge	17
Brown Butter Apple Tart, Cinnamon Caramel Cinnamon Ice Cream	17
Citrus Pavlova, Satsuma Pastry Cream Blood Orange Sorbet	17
Buckwheat Paris Brest, Cider Reduction Roasted Apple Sorbet	17
Coconut Panna Cotta, Tropical Fruit Calamansi Sorbet	17
Grand Marnier and Chocolate Chip Soufflé Mandarin Sorbet	17
Selection of Ice Cream and Sorbet (per scoop)	6

DESSERT WINE

2018 Bila-Haut M. Chapoutier Rimage Grenache Noir Banyuls, Languedoc-Roussillon, France	22
2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18

Chef Jean-Georges Vongerichten