



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



DESSERT

Warm Chocolate Cake Vanilla Ice Cream	17
Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge	17
Bowl of Strawberries, Honey Toasted Brioche Makrut Meringue	17
Puff Pastry Rhubarb Tart Marzipan Ice Cream	17
Passion Fruit Flower, Caramel Hazelnut Praline	17
Citrus Pavlova, Satsuma Pastry Cream Blood Orange Sorbet	17
Coconut Panna Cotta, Tropical Fruit Calamansi 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