



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

DESSERT

17

Warm Chocolate Cake
Vanilla Ice Cream

Salted Caramel Ice Cream Sundae
Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge

Bowl of Strawberries
Honey Toasted Brioche, Makrut Meringue

Puff Pastry Rhubarb Tart
Marzipan Ice Cream

Passion Fruit Flower
Caramel, Hazelnut Praline

Citrus Pavlova, Satsuma Pastry Cream
Blood Orange Sorbet

Coconut Panna Cotta, Tropical Fruit
Calamansi Sorbet

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