

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	28
Nonino Chardonnay Barriquet Grappa	23
Nonino Moscato Grappa	23

DESSERT 17

Warm Chocolate Cake
Vanilla Ice Cream

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

Strawberry Coupe Glacé
Honey Toasted Brioche, Makrut Meringue

Sour Cherry Pie
Pistachio Ice Cream

Passion Fruit Flower
Caramel, Hazelnut Praline

Raspberry Frangipane Tart
Raspberry Swirl Ice Cream

Lemon Almond Cake with Ginger, Glazed Apricot
Apricot Sorbet

Selection of Ice Cream and Sorbet (per scoop) 6

DESSERT WINE

2018 Bila-Haut M. Chapoutier Rimage Grenache Noir 22
Banyuls, Languedoc-Roussillon, France

2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc 18
Sauternes, Bordeaux, France

Chef Jean-Georges Vongerichten