

## DESSERT



**Classic Caramel Chocolate Tart** 220  
Rich dark chocolate and cream in buttery tart shell

## DESSERT



**Crêpes Suzette** 320  
Freshly-cooked crepe with thick, caramelized citrus sauce, and Grand Marnier



**Pavlova** 240  
Crispy meringue with fresh cream and fresh mixed berries



**Crème Brûlée** 200  
Rich and creamy baked vanilla custard topped with a thick layer of crisp caramel

## DESSERT



### Rum Baba, Passion Fruit Curd & Vanilla Sauce 240

Bread soaked in fragrant rum syrup, topped with vanilla cream and citrus zest



### Orange Cheese Cake 220

Cinnamon crumble, orange cremeux, natural yogurt & cream cheese cake

## SIMPLY ICE CREAM

Per scoop 95

|           |            |            |
|-----------|------------|------------|
| Vanilla   | Mint       | Strawberry |
| Chocolate | Rum Raisin | Pistachio  |

## FLAMBEED LIQUEUR COFFEE

**IRISH FLAIR** - Jameson's Whisky and more... 360

**ENGLISH ROSE** - Whisky and Bailey's 360

**VIVE LA REPUBLIQUE** 430

Cognac & Grand Marnier

## LIQUEURS & DIGESTIFS

### GRAPPA

NONINO IL Merlot 220

NONINO IL Moscato 220

Antinori Tignanello 250

Marchesi Di Barolo Nebbiolo 345

### PORT

Taylor's Fine Ruby 190

Graham's Tawny Port 20 Years 420

**FRAMBOISE** - Gabriel Boudier 220

**CALVADOS** - Roger Groult, 15 Ans 400

**COGNAC** - Hennessy VSOP 300

- Remy Martin VSOP 280

- Hennessy XO 590

- Remy Martin XO 590

**RUM** 280

Ron Barceló Imperial Rum

**TEQUILA** 290

Pretron Silver jalisco Maxico

Bailey's 210

Limoncello di Capri 170

Drambuie 180

Chambord Black Raspberry 190

Grey Goose Vodka 220

Hendrick's Gin 210

Glenfiddish 15 Years 300

Suntory The Hakushu Distiller's Reserve 420

Vecchia Romacna Riserva Superiore 190

Chivas Regal XV 15 Years 280

Chivas Regal 18 Years 330

Haymans London Sloe Gin 200

## DESSERT WINE

Cantine Pellegrino NES Passito di Pantelleria 2020

600 (Glass) 4800 (Btl)

All menu prices are subject to 10% service charge and 7% government tax.

If you have any known allergy, intolerance or specific dietary requirements or would like to know more about the ingredients used in our menu, please ask to speak with the Manager.