

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

SIMPLY ICE CREAM

Chocolate

Vanilla

Truly Strawberry

Coconut

Mint

Rum Raisin

Per scoop 95

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.

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



Warm Mango Souffle 320

Mango sauce, raspberry coulis, raspberries sherbet

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

PORT

Taylor's Fine Ruby 190

Graham's Tawny Port 20 Years 420

FRAMBOISE - Gabriel Boudier 220

CALVADOS - Roger Groult, 8 Ans 280

COGNAC - Hennessy VSOP 280

- Remy Martin VSOP 280

- Hennessy XO 590

- Remy Martin XO 590

RUM

Ron Barceló Imperial Rum 280

TEQUILA

Pretron Silver jalisco Maxico 290

Patrón El Alto 780

Bailey's 190

Limoncello di Capri 190

Drambuie 190

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

Valdivieso Éclat Botrytis Sémillon	Glass	Bottle
Central Valley 2020	280	2200