

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

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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.