
desserts

MATCHA-SWIRLED CHEESECAKE 17

Dulce de Leche, Raspberry Sorbet, Adachi Chocolate Logo

YUZU-LEMON CRÈME BRÛLÉE 17

With Chef's Choice of Dusted Fresh Fruit

WARM VANILLA CHEESECAKE SOUFFLÉ 18

Tuxedo Sauce, Vanilla Ice Cream, Blackberries, 24K Edible Gold

HONEYCRISP APPLE CRUMB CHEESECAKE 18

Bourbon-Glazed Michigan Apples, Salted Caramel, Mixed Berry Sorbet, Madagascar Vanilla Ice Cream

WARM BUTTER CAKE 18

Triple Berry Coulis, Vanilla Bean, Shortbread Crumble

MOLTEN CHOCOLATE CAKE 18

With Vanilla Ice Cream

HOMEMADE ICE CREAM 6 / SORBET 4Passionfruit Sorbet | Chocolate Ice Cream
Strawberry Yuzu Sorbet | Cassis & Champagne Sorbet**NEOPOLITAN NIRVANA PIE 18**

Yuzu, Buko Pandan, Banana, Blueberry, Meringue Barks

MACADAMIA MATCHA HOT BROWNIE 18

Creme Anglaise, Citrus Carpels, Homemade Vanilla Bean

port wine selections

GRAHAM'S 10YR OLD TAWNY 14**GRAHAM'S 20YR OLD TAWNY 18****GRAHAM'S 2017 VINTAGE 32**

cocktails

CARAJILLO 17

The Spanish Original, Licor 43, Fresh Espresso

HIPSTER THIN MINT MARTINI 19

Trader Vic's Chocolate, Ketel One vodka, Amaro Montenegro, Branca Menta, Oat Milk

CHOCOLATE CARAMEL ESPRESSO MARTINI 20

Fresh Espresso, Van Gogh Caramel Vodka, Van Gogh Double Espresso Vodka, Trader Vic's Chocolate Liqueur

coffee

ESPRESSO 6**DOUBLE ESPRESSO 8****CAPPUCCINO 8****AMERICANO 6****LATTE 8**

Choice of Milk or Oat Milk

HOT TEA 6**LOUIS XIII***Remy Martin*

The LOUIS XIII Cognac tasting experience is a journey that will transport you through time, allowing you to savour the individual notes of up to 1,200 eaux-de-vie. Served at room temperature in the exclusive LOUIS XIII glasses, specially designed to enhance every nuance of LOUIS XIII Cognac.

Allow the cognac to rest in the glass for a few moments as you take in its complex aromas. First from afar, then close to the nose. Place a drop of LOUIS XIII Cognac on your lips, allowing it to slowly ignite your palate, then take your time to enjoy, one sip at a time.

HALF OUNCE 150 | ONE OUNCE 300 | TWO OUNCE 500