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**desserts**


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**MOLTEN CHOCOLATE CAKE 16**

With Vanilla Ice Cream

**MATCHA-SWIRLED CHEESECAKE 16**

With Summer Citrus + Raspberry Sorbet

**YUZU-LEMON CRÈME BRÛLÉE 16****WARM BUTTER CAKE 16**

Mixed Berry Coulis, Vanilla Bean

**HOMEMADE ICE CREAM / SORBET 4**

Passionfruit Sorbet

Chocolate Ice Cream

**TROPICAL CREAMY PANNA COTTA 18**Cream of Coconut, Mango Coulis, Guanaja Ganache,  
Mango Ice Cream

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**port wine selections**


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


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**cocktails**


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**REDEYE ESPRESSO MARTINI 19**Vanilla-Bourbon Infused Weiss Distilling Vodka, Kahlua Especial,  
Fresh Espresso, "Smooch" Of Bailey's**HIPSTER THIN MINT MARTINI 19**Trader Vic's Chocolate, Ketel One vodka, Amaro Montenegro,  
Branca Menta, Oat Milk**CARAJILLO HERO 20**Cazcabel Coffee Reposado, Milagro Reposado, Licor 43,  
Amaro Pazzo, fresh espresso

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**coffee**


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**ESPRESSO 6****CAPPUCCINO 8****LATTE 8**

Choice of Milk or Oat Milk

**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 100 | ONE OUNCE 200 | TWO OUNCE 400**