

DESSERT

LIME PIE graham cracker crust/whipped cream	\$10
GRILLED PINEAPPLE UPSIDE-DOWN CAKE caramel/whipped crème fraîche/bordeaux cherry	\$12
PAVLOVA meringues/chantilly cream/berries	\$11
CHOCOLATE CAKE	\$12

ICE CREAM

vanilla
chocolate
seasonal

SORBET

lime
mango
seasonal fruit

one scoop \$4 / three scoops \$11

TEA PALAIS DES THÉS

DARJEELING MARGARET'S HOPE

SENCHA ARIAKE

THÉ DES LORDS

GRAND JASMIN CHUN FENG

INFUSION DE MENTHE DECAF

INFUSION DE CAMOMILLE DECAF

\$4

COFFEE LAVAZZA

DRIP	\$4
ESPRESSO	\$4
CAPPUCCINO	\$5
LATTE	\$5



AFTER DINNER DRINKS

SWEET WINE

LINDEN VINEYARDS, 'LATE HARVEST' Petit Manseng Linden, VA/2017	\$12
DOMAINE DE DURBAN, 'MUSCAT DE BEAUMES-DE-VENISE' Muscat Rhône Valley, FR/2019	\$10
CHÂTEAU LES JUSTICES Semillon Sauternes, Bordeaux, FR/2016	\$16
BODEGAS TORO ALBALÁ, 'DON PX' Pedro Ximénez Andalucia, SP/1994	\$18
OREMUS TOKAJI ASZÚ, '5 PUTTONYOS' Furmint Tokaji, HU/2013	\$35

FORTIFIED WINES

GRAHAM'S, FINE RUBY Touriga Nacional, Touriga Franca Douro, PT	\$12
BLANDY'S 5 YR, MALMSEY Malvasia Madeira, PT	\$13
TAYLOR FLADGATE, 10 YEAR OLD TAWNY Tinta Barroca, Tinta Roriz Douro, PT	\$13
TAYLOR FLADGATE, 20 YEAR OLD TAWNY Tinta Barroca, Tinta Roriz Douro, PT	\$17

