

# DESSERT

**LIME PIE** \$10

graham cracker crust / whipped cream

**GRILLED PINEAPPLE UPSIDE-DOWN CAKE** \$12

caramel / whipped crème fraîche / bordeaux cherry

**PAVLOVA**  \$11

meringues / chantilly cream / berries

**DEVIL IN GANACHE BY** *Maha Ze Dahr* \$12

devil's food cake, chocolate ganache, whipped cream

**HEAVENLY CHEESECAKE BY** *Maha Ze Dahr* \$10

graham cookie crust, seasonal fruit

**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

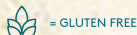
## COFFEE LAVAZZA

DRIP \$4

ESPRESSO \$4

CAPPUCCINO \$5

LATTE \$5



# AFTER DINNER DRINKS

## SWEET WINE

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

## FORTIFIED WINES

GRAHAM'S, 'SIX GRAPES' PORT	\$12
BLANDY'S, 5 YR MALMSEY MADEIRA	\$13
BLANDY'S, 5 YR BUAL MADEIRA	\$13
FONSECA, TAWNY PORT	\$14
RARE WINE CO, 'CHARLESTON' SERCIAL MADEIRA	\$15
TAYLOR FLADGATE, 10 YEAR OLD TAWNY PORT	\$13
TAYLOR FLADGATE, 20 YEAR OLD TAWNY PORT	\$17
BLANDY'S, 1976 VERDHELO MADEIRA	\$72
BLANDY'S, SERCIAL VINTAGE MADEIRA	\$82

