

DESSERT

\$12

LIME PIE

graham cracker crust / whipped cream

GRILLED PINEAPPLE UPSIDE-DOWN CAKE

caramel / whipped crème fraîche / bordeaux cherry

PAVLOVA

meringue / chantilly cream / berries / raspberry sorbet

FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream / candied orange

CHEESECAKE

passion fruit-sesame caramel / coconut tuile

ICE CREAM

vanilla
chocolate
seasonal

SORBET

lime
mango
seasonal

one scoop \$4 / three scoops \$11

TEA PALAIS DES THÉS

\$5

DARJEELING MARGARET'S HOPE

SENCHA ARIAKE

THÉ DES LORDS

GRAND JASMIN CHUN FENG

INFUSION DE MENTHE

INFUSION DE CAMOMILLE



= PLANT-BASED



= VEGETARIAN



= GLUTEN FREE

SWEET WINE

CANTINE ELVIO TINTERO, 'SORI GRAMELLA' Moscato d'Asti Piedmont, IT	\$10
CHÂTEAU LES JUSTICES Semillon Sauternes, Bordeaux, FR	\$17
BODEGAS TORO ALBALÁ, 'DON PX' Pedro Ximénez Andalucia, SP	\$20
OREMUS TOKAJI ASZÚ, '5 PUTTONYOS' Furmint Tokaji, HU	\$36

FORTIFIED WINE

GRAHAM'S, 'SIX GRAPES' PORT	\$12
BLANDY'S, 5 YR MALMSEY MADEIRA	\$14
TAYLOR FLADGATE, 10 YEAR OLD TAWNY PORT	\$14
RARE WINE CO, 'CHARLESTON' SERCIAL MADEIRA	\$17
TAYLOR FLADGATE, 20 YEAR OLD TAWNY PORT	\$17
BLANDY'S, 1976 VERDHELO MADEIRA	\$73
BLANDY'S, 1968 SERCIAL MADEIRA	\$82

