



DESSERTS

DESSERTS & WINE PAIRS

Raspberry & cardamom cheesecake ‘melt in the middle’	10.00
(2015 Gewurztraminer Noble Edit., Little Beauty, Marlborough, NZ)	11.00
Chocolate delight, almond brittle, caramel ice cream	10.00
(1998 Taylor’s Quinta de Vargellas., Vintage Port, Douro, PR)	8.00
Medley of kulfis — Salted caramel, rose malai, pistachio	8.00
(2016 Sauternes, Petit Guiraud, Bordeaux, France)	9.00
Calamansi posset, cranberry compote with mini rasgulla	9.00
(1999 Riesling Auslese, “Wehlener Sonnenuhr” S.A. Prum Mosel, GR)	11.50
Choices of Ice cream and sorbet	7.00
(2017 Coteaux du Layon, Langlois-Chateau, Loire Valley, France)	8.50
Dessert Platter	18.00
(2017 Vin de Constance, Klein Constanica, Constanica, SA)	15.00
Toffee Dates Pudding, custard sauce, cinnamon ice cream	10.00
(Fonseca Bin 27 Port, Douro Valley, Portugal)	4.50

- Desserts wine pairings are served in 50ml measures. -

A 12.5% discretionary service charge will be added to your bill.

SWEET & FORTIFIED WINES

		100ml	375ml
1998	Taylor's Quinta de Vargellas, Vintage Port, Douro, Portugal.	16	55
2016	Sauternes, Petit Guiraud, Bordeaux, France.	17.50	60
2015	Gewurztraminer Noble Edition, Little Beauty, Marlborough, New Zealand	22	80
1999	Riesling Auslese, "Wehlener Sonnenuhr" S.A. Prum Mosel, Germany	22.50	83
		100ml	500ml
2017	Vin de Constance, Klein Constantia, Constancia, South Africa.	28	140
		100ml	750ml
NV	Fonseca Bin 27 Port, Douro Valley, Portugal	9	65
2017	Coteaux du Layon, Langlois-Chateau, Loire Valley, France	16	115
1983	Smith Woodhouse, Vintage Port, Douro, Portugal.		245
2009	Château Rieussec, 1er Grand Cru Classé of 1855, Bordeaux, France		255

TEAS & COFFEES

Earl Grey	3.50	Espresso single	3.50
English Breakfast	3.50	Espresso double	4
Camomile	3.50	Machiato single	3.50
Peppermint	3.50	Machiato double	4
Jasmine	4	Latte	4
Hibiscus	4	Cappuccino	4
Masala	4	Americano	4

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