



DESSERTS & PAIRINGS

Coconut panna cotta – black grape pearls, passion fruit gel	12
<i>(Bounty Coconut Rum Liqueur, Roseau Valley of Saint Lucia)</i>	10
Chocolate delight, almond brittle & raspberry sorbet	13
<i>(1998 Fonseca Vintage Port, Douro, Portugal)</i>	8.5
Medley of kulfi – rose, pistachio, paan	11
<i>(2024 Petit Guiraud, Sauternes, Bordeaux, France)</i>	10
Pear fondant – cinnamon white chocolate, jamun sorbet	12
<i>(2018 Little Beauty, Gewurztraminer Noble Edition, Marlborough, NZ)</i>	14.5
Pumpkin and orange pudding – sweet ginger glace, fig and honey ice cream	12
<i>(NV Pedro Ximerez Triana, Hidalgo 15%, Spain)</i>	6
Pandan rice kheer – cardamom infused, wild berry compote	10
<i>(NV Bollinger Rose, Aÿ, Champagne, France)</i>	21
Dessert platter	22
<i>(2020 Vin de Constance, Klein Constancia, Constancia, South Africa)</i>	19.5
Choices of ice-cream and sorbet	9
<i>(Limoncello lemon liqueur, Southern Italy)</i>	9

SWEET & FORTIFIED WINE

		50ml	375ml
2024	Petit Guiraud, Sauternes, Bordeaux, France	10	76
2018	Little Beauty Gewurztraminer Noble Edition, Marlborough, NZ	14.5	110
1998	Fonseca Vintage Port, Douro, Portugal	8.5	58
NV	Tio Pepe Fino Sherry, Spain	2.5	19
		50ml	375ml
2020	Klein Constantia, Vin de Constance, Constancia, South Africa	19.5	192
NV	La Gitana Manzanilla Sherry , Hidalgo, Spain	4	40
NV	Pedro Ximerez Triana, Hidalgo 15%, Spain	6	59
		50ml	375ml
NV	Fonseca Bin 27 Port, Douro Valley, Portugal	4	60
2009	Château Rieussec, 1er Grand Cru Classé of 1855, Bordeaux, France		286

TEA & COFFEE

Earl Grey	4	Espresso single	4
English Breakfast	3.5	Espresso double	6
Camomile	3.5	Machiato single	4
Peppermint	3.5	Machiato double	6
Jasmine	4	Latte	5
Green Sencha	4	Cappuccino	5
Hibiscus	4	Americano	5
Lemongrass&Ginger	4	Irish Coffee	15
Masala Chai	5	Baileys Coffee	15

A 13% discretionary service charge will be added to your bill.