

## **DESSERTS**

### **Grand Marnière Soufflé**

dark chocolate sauce, blood orange cream, raspberry coulis 12

### **Salted Caramel Crème Brûlée**

sweet + salty caramel custard, caramelized sugar, chocolate toffee 9

### **Carrot Cake**

sugar roasted carrot – cream mousse, candied pecans,  
vanilla cream cheese icing 14

### **Dark Chocolate Tart**

dark chocolate ganache, chocolate crust, white chocolate mousse 10

### **New York Style Cheesecake**

sweet cream, macerated strawberries 10

## **Tea 2.95**

### **White Ginger Pomegranate**

fujian white tea infused with ginger + pomegranate

### **Breakfast**

traditional blend of ceylon, oolong, nilgiri black teas

### **Earl Grey**

black ceylon + darjeeling tea blended with bergamot

### **Chamomile Citrus**

egyptian chamomile flowers with a hint of lemon + orange

## **COFFEE**

Our coffee is a columbian supreme gold coffee, 100% arabica roasted beans. Our espresso is a traditional italian espresso from naples, a blend of arabica and robusta coffee beans.

**Coffee 2.95**

**Espresso 3.95**

**Double Espresso 4.95**

**Cappuccino 4.95**

**Caffè Latte 4.95**

## **DIGESTIFS**

**Taverna 9**

**Baileys 8.25**

**B&B 10**

**Benedictine 10**

**Chartreuse Green 14**

**Chartreuse Yellow 14**

**Cherry Heering 9**

**Cointreau 10**

**Cyan 8**

**Drambuie 10**

**Fernet Branca 10**

**Frangelico 8**

**Godiva Dark Chocolate 9.25**

**Grand Marnier 10**

**Kailua 8**

**Licor 43 8**

**Luxardo Amaretto 10**

**Patron XO Café 11**

**Romana Sambuca 8**

## **BRANDY & COGNAC**

**Courvoisier VSOP 12**

**Germain Robin XO "Barrel Select" 18.5**

**Hennessy VS 10**

**Hine Rare VSOP 14**

**Pierre Ferrand “1840” 12.5**  
**Remy Martin “Louis XIII” 155 per ounce**

## **DESSERT WINES**

**Chateau Rieuses, Sauternes 13**  
**Justin Obtuse, Cabernet Port 9**  
**Warre’s Otima, 10 yr Tawny 10**