



DESSERT MENU

SIGNATURE BAKED ALASKA 188

Vanilla and mango ice cream, passion fruit and Italian meringue flamed at tableside with Grand Marnier

15-minute preparation time

DARK CHOCOLATE 98

Soft-centred dark chocolate cake
brown butter ice cream and whisky granita

APPLE TART 98

Green apple sorbet with almond and Chantilly cream

SEASONAL STONE FRUITS 98

Seasonal fruits grilled in Josper oven
rosemary and honey compote, lemon ice cream

COFFEE SELECTION

CAPPUCCINO 68

CAFFÈ LATTE 68

ESPRESSO 58

DOUBLE ESPRESSO 68

BOSTONIAN CAPPUCCINO 118

Baileys, Frangelico and espresso topped with whipped cream

IRISH COFFEE 118

Irish whisky, brown sugar and coffee
topped with whipped cream

JAMAICAN COFFEE 118

Tia Maria, dark rum and coffee topped with whipped cream

FRENCH COFFEE 118

Grand Marnier and coffee topped with whipped cream

*A 10% service charge will be added to your bill
Please inform your server of any food related allergies*