

DESSERT COCKTAIL

SURRENDER \$19
catskills honey rye whiskey, pævan, burnt lemon and chrysanthemum

DESSERT WINE

ICE WINE, Anthony Nappa \$108
'Leonardo', Finger Lakes, NY 2013 (375ml)

GEWURZTRAMINER \$84
Domaine Zind-Humbrecht
'Vieilles Vignes', Alsace, France 2010 (375ml)

MOSCATO D'ASTI, Bricco Del Sole \$14/56
Asti, Piedmont, Italy 2016 (750 ml)

SAUTERNES, Château d'Yquem \$417
Bordeaux, France, 1995 (375ml)

TOKAJI ASZÚ ROYAL TOKAJI, 'Red Label' \$18/100
5 Puttonyos Tokaji, Hungary 2013 (500ml)

FORTIFIED WINE

SHERRY, Emilio Lustau, Dry Oloroso \$13/\$98
'Don Nuño', Solera Reserva', Spain NV (750ml)

MADEIRA, Blandy's, Malmsey, 15 Year \$22/\$137
Portugal NV (500ml)

TAWNY PORT, Taylor Fladgate, 10 Year \$14/\$98
Portugal NV (750ml)

TAWNY PORT, Taylor Fladgate, 30 Year \$46/\$292
Portugal NV (750ml)

RUBY PORT, Fonseca, LBV \$11/\$72
Portugal 2012 (750ml)

RUBY PORT, Warre's \$30/\$222
Portugal 2003 (750ml)

MONTILLA-MORILES, Toro Albala \$20/\$110
Pedro Ximenez, Gran Reserva, Spain 1986 (375ml)

GRAPPA

NARDINI, 'Bianco', Veneto, Italy \$16

ARMAGNAC & COGNAC

HENNESSY VS \$16

CALVADOS - CHRISTIAN DROUIN VSOP \$17

REMY MARTIN VSOP \$19.5

HENNESSY PRIVILEGE VSOP \$25

CHÂTEAU DE LAUBADE ARMAGNAC 1982 \$49

HENNESSY XO \$52

HENNESSY 'PARADIS' \$127

DESSERT \$15

CRYING CHOCOLATE
malted ganache, vietnamese coffee ice cream

PASSIONFRUIT CHIBOUST
soufflé, crème, caramel

BUKO PIE
young coconut, pandan ice cream

MANGO VANILLA GATEAUX
mango mousse, graham crumble, basil

POMELO LYCHEE BAO BING
lychee snow, pomelo sorbet, tarragon

SPICED CARROT CAKE
tea smoked raisins, cardamom ice cream

CHOCOLATE PISTACHIO CREMOSO
cherries, cocoa nibs, pistachio ice cream

MOCHI DOUGHNUTS
raspberries, matcha, vanilla cream

COFFEE

COFFEE \$4

ESPRESSO \$6

CAPPUCCINO \$7

CAFÉ LATTE \$7

TEA

TROPICAL PEONY \$6
white tea, rose, pineapple, coconut

SERENITY \$6
chamomille, lemongrass, rooibos, vanilla

GEN MAI CHA \$6
japanese green tea, roasted rice

LEMONGREEN \$6
chinese green tea, lemongrass

EARL GREY RESERVE \$6
black tea, bergamot, blue corn flowers

COOL MINT \$6
caffeine-free peppermint

EXECUTIVE PASTRY CHEF DANIEL SKURNICK