

## 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*

APRICOT BAO BING  
*apricot sorbet, yuzu, shiso*

BANANA CHEESECAKE  
*maple ice cream, spice cookie, bourbon*

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