



KITCHEN & BAR

DESSERTS

WOODFIRE-BAKED CAMEMBERT FOR 2 31

truffle-honey, port wine onion jam & woodfire grilled flat bread
Pairing: *Port Sao Pedro 10yrs 14 / Port Ramos Pinto 30 Tawny 29*

PINEAPPLE & COCONUT SUNDAE 16

caramelized pineapple, coconut, rum cake Sundae with
rum raisin ice cream & coconut whipped cream
Pairing: *René Briand Sparkling Rosé 15 / Dona Vega Mezcal "Tobala" 26*

APPLE TARTE TATIN FOR 2 24

whipped vanilla crème fraiche
Pairing: *Calvados Père Magliore XO 17 / Calumet 10 yr Bourbon 22*

HALF-BAKED CHOCOLATE MACADAMIA COOKIE (2pp) 21

crème fraiche ice cream
Pairing: *Amaro Montenegro 15 / Cognac Tesseron Lot #90 XO 26*

PROFITEROLE 16

vanilla ice cream, hot Valrhona fudge, chocolate sprinkle
Tonka bean whipped cream
Pairing: *Armagnac Saint-Vivant 15 / Grappa 'OF' Amarone Barrique 17*

CHOCOLATE LAVA CAKE 16

hazelnut milk crumble, caramel ice cream and salt flakes
Pairing: *Taylor Fladgate 10 yr tawny 22 / Chartreuse Green 22*

CRÈME BRÛLÉE 15

fresh fruits
Pairing: *Sauternes- La Chapelle De Lafaurie-Peyraguey 16 / Plantation Rum 5 yr 17*

HOUSE-MADE ICE CREAM & SORBETS 12

flavors change daily
Pairing: *2006 Jorge Ordóñez, Andalucía 14 / Calvados Père Magliore XO 17*



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