

DESSERT \$15

Pudwill farm berries & Chantilly

Crème Caramel

Apple tarte Tatin, salted caramel ice cream

Chocolate caramel fondant & vanilla ice cream

Maybourne sundae

vanilla ice cream, chocolate sauce, caramel sauce,
marshmallow fluff & candied almonds

Daily house-made Ice cream & Sorbet

vanilla, chocolate, strawberry, salted caramel
raspberry, lemon, passionfruit

CHEESE \$25

Cambozola Black Label - Germany - Cow

A bold blue cheese with sweet and nutty characteristics

Saint Angel - France - Cow

Creamy and buttery triple crème, a bit of sweetness with a tang the closer
you get to the rind

Pantaleo - Italy - Goat

Herbaceous aroma, sweet and floral with notes of citrus, spruce and a bit
of salt

Le Secret Compostelle Fromage Basque - France - Sheep

The texture is dense and mouth filling, delightfully creamy and sharp,
caramel flavour notes

AFTER DINNER
BEVERAGES

Espresso Martini \$19

Port

Graham's Old Tawny 30 Year, Portugal \$18

Graham's Old Tawny 40 Year, Portugal \$41

Dessert Wine

Royal Tokaji Aszu 5 Puttonyos, Hungary \$16

Château Biac 'Secret de Biac' Cadillac, Bordeaux, France 2010 \$18

Château d'Yquem, Bordeaux, France 1986 \$150

Inniskillin Vidal Icewine, Canada \$32

Far Niente Dolce 'Late Harvest', Napa Valley, California \$32

DIGESTIF

Grappa

Jacopo Poli Grappa Vespaiolo, Veneto, Italy \$32

Brandy

Boulard Calvados Pay's d'Auge VSOP, Normandy, France \$16

Cognac

Courvoisier VS \$20

Hennessy VSOP Privilege \$28

Remy Martin XO 55

Hennessy Paradis Imperial \$380

Rum

Diplomático Reserva Exclusiva, Venezuela \$16

Zacapa XO, Guatemala \$28