

# **Dessert Menu**

Bassam Chocolate Parfait With honeycomb, white sesame ice cream	\$16
Vanilla & Yoghurt Panacotta With berries, pistachio, almonds	\$14
Cheese Selection 1/2 With fruit paste, crackers	\$14 / \$20
Jounieh's Affogato Add liqueur of your choice	\$9 / \$16
Selection of Ice Cream & Sorbet Please ask your waiter for today's flavours	\$4.5ea
HOT DRINKS	
Coffee	\$4/L\$4.5
Iced Coffee	\$7.5
Iced Coffee  Loose Leaf Teas	·
	\$7.5 \$4.5
Loose Leaf Teas  English Breakfast Earl Grey Green Sencha Organic Peppermint	·
English Breakfast Earl Grey Green Sencha Organic Peppermint Organic Chamomile	\$4.5

## **Beverage Menu**

#### **DESSERT WINE**

Served with dried figs & dates 90 ml

Baumard Carte D'or France G \$15 / B \$50
Royal Tokay Aszu 5 Puttonyos Hungary G \$30 / B \$75

#### **PORTS AND FORTIFIEDS**

Served with dried figs & dates 60 ml

East India Solera Sherry Spain\$12Galway Pipe Port Australia\$13Penfolds Grandfather Port Australia\$20

#### **DIGESTIVES**

Served with dried figs & dates 60 ml

Averna Italy \$9
D.O.M Benedictine France \$9

### **COGNACS**

Served with dried figs & dates 45 ml

Martell VSOP France	\$20
Remy Martin VSOP France	\$32
Martel Cordon Bleu France	\$40
Martell XO France	\$45
Hennessy XO France	\$45