

Desserts

Pineapple & Coconut Cheesecake ~ 11

Caramel sauce, Berry Compote & Vanilla Cream

Dark Chocolate Tart ~ 11

Orange Sorbet, Spicy Salted Pecans & Orange Coulis

Vanilla Crème Brulée ~ 10

Classic Custard with Crunchy Caramelized Sugar Topping

Warm Chocolate Tres Leches Cake ~ 12

Summer Fruit Terrine & Vanilla Ice Cream

Scoop of House-made Sorbet ~ 7

With Almond Tuile

Scoop of House-made Ice Cream ~ 7

With Almond Tuile

Cheese & Fruit Plate ~ 22

Port & Dessert Wines

Heitz Cellars Ink Grade Port ~ 12

Graham's 10 year Tawny ~ 11

Muscato 'Tears of Dew' Paso Robles ~ 8

Blandy's Alvada 5 year Madiera ~ 8

Chateau Grand-Jauga Sauternes ~ 10

Cream Sherry Armada Sandeman ~ 10

Coffees & Teas

Espresso ~ 3.50

Cappuccino ~ 4.25

Latte ~ 4.50

Mocha ~ 4.75

Coffee ~ 2.75

Teas ~ 2.75

**Earl Grey, English Breakfast, Mandarin Green Tea Red
Rooibos, Chamomile, Mint, Lemon Hibiscus**

Dragon Pearls (Jasmine Green Tea) ~ 4.00