



## DESSERTS

### **Trio of Fruit Sorbet**

Raspberry, mango, and lemon sorbet with fresh fruit and strawberry coulis topped with champagne 12

### **Pear & Almond Tart**

Seasonal pears baked on top of a almond cake with honey nut ice cream, toffee sauce and caramelized almonds 16

### **Baked Alaska Flambé**

Macerated fruit surrounding a core of raspberry sorbet & vanilla gelato with sponge cake and meringue toasted by flaming rum 16

### **Chocolate Decadence Cake**

Flourless chocolate cake topped with milk chocolate cream served with vanilla gelato, coconut nougatine and raspberry-Chambord liqueur sauce 16

### **Grand Marnier Soufflé** (Allow 20-Minutes)

Classic soufflé served with strawberry sauce and candied orange 20

### **White Chocolate Fondue**

Orange scented white chocolate sauce served with seasonal Fruits, lemon cookies and house made marshmallows 18

### **Tableside Chocolate Mousse** (Serves 2)

Valhrona Dark Chocolate mousse prepared tableside with your choice of liqueur served in a chocolate bowl with raspberry glazed vanilla cake 24



## DIGESTIF

### PORT

Graham's 20-Year 15

Graham's 30-Year 25

Graham's 40-Year 40

### ARMAGNAC

De Montal V.S.O.P. 14

Larressingle V.S.O.P. 16

### COGNAC

Grand Marnier 15

Courvosier V.S.O.P. 16

Rémy Martin V.S.O.P. 16

Hennessy XO 45

Louis XIII 250

### SCOTCH

Glenlivet 12-Year 14

Highland Park 10-Year 15

Laphroaig 10-Year 15

Talisker 10-Year 15

Dalwhinnie 15

Glenmorangie 15-Year 15

Glenfiddich 14-Year 18

Oban 14-Year 18

Glendronach 18-Year 25

Royal Salute 21-Year 30

Johnnie Walker Blue Label 14-Year 75

Macallan 18-Year 85