



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 almond cake with honey nut ice cream, toffee sauce and caramelized almonds 16

Baked Alaska

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

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 30

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

Macallan, 25-Year 200