

DESSERTS

HOUSE MADE ICE CREAM & SORBET <i>GF</i>	6
<i>make it an affogato add \$7</i>	
rotating seasonal selections; please inquire	
KUNAFOLIS	12
kataifi dough, semolina pudding, whipped pistachio crème fraîche, orange blossom syrup, roasted pistachio	
HAZELNUT OPERA CAKE	15
hazelnut joconde & praline, french buttercream, chocolate ganache, gianduja namelaka	
PUMPKIN PARISIAN FLAN <i>GF</i>	12
kabocha squash custard, garam masala, pate brisee, caramelized honey kabocha squash, toasted meringue, pepita dukkah	
APPLE CHARLOTTE CAKE	14
ladyfinger cake, five spice apple compote, caramel mousse, crumble topping, orange zest	

DRINKS

IRISH COFFEE	9
Schuil coffee, Tullamore Dew whiskey, fresh whipped cream	
NOVAL	10
10 yr tawny port	
NIEPOORT	11
late bottle vintage port 2015	
QUINTA DO INFANTADO	19
colheita port 2010	
CHÂTEAU D'ORIGNAC	9
pineau des charentes	
OREMUS	22
tokaji aszú, 5 puttonyos 2007	
BODEGAS YUSTE	10
pedro ximénez sherry	
BAUMARD	18
quartes de chaume 2015	
CHATEAU GUIRAUD	28
premier cru sauternes 2008	

Pastry Chef Rawan Shatara

DESSERT

RESERVE WINE & FOOD