

BEVERAGES

SINGLE ESPRESSO	4
DOUBLE ESPRESSO	5
MACCHIATO	4
CAPPUCCINO	5
LATTE	5
AMERICANO	5
MOCHA	5
WHITE CHOCOLATE MOCHA	5
CARAMEL MACCHIATO	5

LATE HARVEST

BIN	GL	BTL
1316 TORO DE PIEDRA, SAUVIGNON BLANC CHILE (375ML)	11	49
1309 OREMUS 'LATE HARVEST,' TOKAJI HU (500ML)	13	37
1320 INNISKILLIN, VIDAL ICEWINE, ONTARIO CANADA (375ML)	36	192
1321 CEJA VINEYARDS, 'DULCE BESO NAPA VALLEY, CA (375 ML)	25	118



DESSERT

CHOCOLATE GANACHE TART

Espresso Chocolate | Mandarin Marmalade

ALMOND CAKE

Grape Confit | Mascarpone | Fig
Buttermilk Ice Cream

BROWN BUTTER PEAR

Maple Syrup | Yogurt Custard
Vanilla Gelato

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

CHOCOLATE PALET

Fleur De Sel, Caramel Gelato

MASCARPONE CHEESECAKE

Pistachio Nougatine | Yuzu Brown Butter

BUTTERMILK PANNA COTTA

Grape Jello | Exotic Fruits | Kiwi Coulis

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

CHOCOLATE NAPOLEON

Raspberry Ganache | Walnut Crèmeux

HAZELNUT CAKE

Dulce De Leche | Fernet-Branca
Mint Gelato

PINE NUT FLAN

Pomegranate Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

DARK CHOCOLATE GANACHE

Olive Oil | Short Bread | Cherry Foam |
Mandarin Gel

VACHERIN

Apple | Blueberry | Vanilla Meringue

LEMON OLIVE OIL CUSTARD

Pistachio Sable | Earl Grey Gelée |
Crème Fraîche

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

BITTER SWEET CHOCOLATE TART

Caramel Cream | Black Currant

RICOTTA CHEESECAKE

Blueberry | Yuzu | Thyme

COCONUT CRÉMEUX

White Snow | Lime Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

CHOCOLATE BAR

Caramelized Banana | Sesame Nougatine |
Peanut Gelato

“LUMINAE” BAKED ALASKA

Italian Meringue | Neapolitan Ice Cream

COCONUT TAPIOCA

Exotic Sorbet | Orange Chocolate Tuile

ARTISAN CHEESE PLATE

Chef’s Selection



DESSERT

CHOCOLATE CARAMEL CUSTARD

Pretzel Gelato

GREEN TEA CAKE

White Peach Mousse | Cucumber Gelée

HIBISCUS PARFAIT

Orange Short Bread | Red Currant Gelée

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

DARK CHOCOLATE SOUFFLE

Coffee Gelato

MACAROON

Yuzu Crèmeux | Passion Fruit Sorbet

CREAMY PINEAPPLE CUSTARD

Coconut Sorbet | Orange Tuile

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

CARAMEL GANACHE

Almond Shortbread | Orange Sauce

WARM APPLE TART TATIN

Caramelized Puff Pastry | Vanilla Gelato

CHEESECAKE

Fresh Berries | Raspberry Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

CHOCOLATE SPHERE

Milk Chocolate Mousse | Dulce de Leche Gelato | Spiced Mango

TOASTED BRIOCHE CUSTARD

Honey Gelée | Plum Sorbet

LEMON CHIBOUST

Citrus Cookie | Honey Comb

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

CHERRY CRÉMEUX

Pistachio Sponge | Yogurt Ice Cream

STRAWBERRY SOUP

Lemon Shortbread | Caramel Gelato

CRÈME BRÛLÉE DOME

Lemon Grass Cream | Berries

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

MILK CHOCOLATE BROWNIES

Brown Sugar Tuile | Caramelized Popcorn

PASSION FRUIT SOUFFLE

Vanilla Anglaise

GREEN APPLE

Poached Meringue | Grape Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

MILK CHOCOLATE ICE CREAM AND BAILEY'S SUNDAE

Chocolate Sauce

BLACK FOREST

Cherries | Chantilly | Chocolate Shavings

LEMON MASCARPONE CREAM

Honey Sable | Grape Fruit |
Cassis Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



DESSERT

ORANGE GIANDUJA

Shortbread

VANILLA BABA

Citrus Sabayon | Limoncello Gelato

DULCE DE LECHE GANACHE

Cocoa Streusel | Fernet Branca Gelato

ARTISAN CHEESE PLATE

Chef's Selection

