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| COFFEE | | DESSERT | |
| Espresso | 5 | Tartufo | |
| Cappuccino | 6 | Pistachio Ice Cream, Sour Cherry Sorbet | 14 |
| Americano | 5 | Warm Chocolate Cake | |
| Latte | 6 | Vanilla Ice Cream | 15 |
| Flat White | 5 | Caramelized Apple Pie | |
| Hot Chocolate | 6 | Green Apple Sorbet | 18 |
| TEA (MONOGRAM) | | "Bowl of Strawberries" | |
| Black Tea | | Strawberry Sorbet, Ice Cream | 14 |
| Earl Grey Neroli, Morning English, Kashmere | 5 | Salted Caramel Ice Cream Sundae | |
| Green Tea | | Popcorn, Peanuts, Hot Fudge | 14 |
| Uji Sencha, Cherry Japonaise | 5 | Coconut Panna Cotta | |
| Herbal Tea | | Tropical Fruits, Lime Sorbet | 16 |
| Shiso Mint, Saffronais, Rose of Ariana | 5 | Chocolate Cake | |
| DIGESTIVE | 16 | Malted Ganache, Toasted Marshmallow Meringue | 13 |
| Cognac | | Ice Cream and Sorbet (per scoop) | 4 |
| Pierre Ferrand Original 1840 | | DESSERT WINE | |
| Grappa | | Château Roumieu Haut-Placey Sauternes 2013 | 18 |
| Nonnino Chardonnay Barriquet, Nonnino Moscato | | M.Chapoutier Banyuls 2014 | 22 |
| Liqueurs | | Schloss Vollrads Riesling Auslese 2010 | 26 |
| Amaro Nonnino, Limoncello, Amaretto di Saronno, Fernet Branca, Espressocello | | Quinta Do Noval Colheita 2000 | 30 |
| Vermouth | | | |
| La Quintinye Royal Rouge, Carpano Antica Formula | | | |

Chef Jean-Georges Vongerichten
Executive Chef Erik Gustavsson

Prices are subject to a 10% service charge and 7% GST