

COFFEE

Espresso	5
Cappuccino	6
Americano	5
Latte	6
Flat White	5
Hot Chocolate	6

TEA (MONOGRAM)

Black Tea	
Earl Grey Neroli, Morning English, Kashmir	5
Green Tea	
Uji Sencha, Cherry Japonaise	5
Herbal Tea	
Shiso Mint, Saffronais, Rose of Ariana	5

DIGESTIVE

16

Cognac	
Pierre Ferrand Original 1840	
Grappa	
Nonnino Chardonnay Barriquet, Nonnino Moscato	
Liqueurs	
Amaro Nonnino, Limoncello, Amaretto di Saronno, Fernet Branca, Espressocello	
Vermouth	
La Quintinye Royal Rouge, Carpano Antica Formula	

DESSERT

Tartufo	
Cranberry Compote, Pistachio Ice Cream, Cranberry Sorbet	14
Warm Chocolate Cake	
Vanilla Ice Cream	15
Caramelized Apple Pie	
Green Apple Sorbet	18
Grand Marnier and Chocolate Soufflé	
Passion Fruit Sorbet	16
Salted Caramel Ice Cream Sundae	
Popcorn, Peanuts, Hot Fudge	14
Coconut Panna Cotta	
Tropical Fruits, Lime Sorbet	16
Chocolate Cake	
Malted Ganache, Toasted Marshmallow Meringue	13
Ice Cream and Sorbet (per scoop)	4

DESSERT WINE

Château Roumieu Haut-Placey Sauternes 2013	18
M.Chapoutier Banyuls 2014	22
Schloss Vollrads Riesling Auslese 2010	26
Quinta Do Noval Colheita 2000	30

Chef Jean-Georges Vongerichten
Executive Chef Erik Gustavsson

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