

COFFEE		DESSERT	
Espresso	6	Cinnamon Apple Cake	
Cappuccino	7	Green Apple Sorbet, Macadamia crumble	15
Americano	7	Warm Chocolate Cake	
Latte	7	Vanilla Ice Cream	15
Flat White	7	Honey Panna Cotta	
Hot Chocolate	7	Glazed Figs and Rosemary Sorbet	16
TEA (MONOGRAM)		Grand Marnier and Chocolate Soufflé	
Black Tea		Passion Fruit Sorbet	16
Earl Grey Neroli, Morning English, Kashmere	7	Salted Caramel Ice Cream Sundae	
Green Tea		Popcorn, Peanuts, Hot Fudge	14
Uji Sencha, Cherry Japonaise	7	Concorde Grape Tart	
Herbal Tea		Toasted Almonds, Grape Sorbet	14
Shiso Mint, Saffronais, Rose of Ariana	7	Carrot Cake	
DIGESTIVE	16	Cream Cheese Frosting	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, Fernet Hunter, Limoncello, Amaretto di Saronno, Espressocello		Quinta Do Noval Colheita 2000	30
Vermouth			
La Quintinye Royal Rouge, Carpano Antica Formula			

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

Chef Jean-Georges Vongerichten

Pastry Chef Analia Lavallo