

COFFEE		DESSERT	
Espresso	6	Cinnamon Apple Cake	
Cappuccino	7	Green Apple Sorbet, Macadamia crumble	18
Americano	7	Warm Chocolate Cake	
Latte	7	Vanilla Ice Cream	16
Flat White	7	Grand Marnier and Chocolate Soufflé	
Hot Chocolate	7	Passion Fruit Sorbet	18
TEA (MONOGRAM)		Salted Caramel Ice Cream Sundae	
Black Tea		Popcorn, Peanuts, Hot Fudge	15
Earl Grey Neroli, Morning English, Kashmere	7	Vanilla Panna Cotta,	
Green Tea		Citrus, Blood Orange Sorbet	15
Uji Sencha, Cherry Japonaise	7	Carrot Cake	
Herbal Tea		Cream Cheese Frosting	14
Shiso Mint, Saffronais, Rose of Ariana	7	Passion Fruit and Coconut Baked Alaska	16
DIGESTIVE	16	Ice Cream and Sorbet (per scoop)	7
Cognac		Cheese Selection	36
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,		Quinta Do Noval Colheita 2000	30
Espressocello			
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