

COFFEE		DESSERT	
Espresso	6	Cheese Platter, Cranberry and Walnut Bread Green Apple Chutney	36
Cappuccino	7		
Americano	7	Cheesecake, Glazed Cherries Sour Cherry Sorbet	15
Latte	7		
Flat White	7		
Hot Chocolate	7	Chestnut Panna Cotta, Mandarin Coulis Orange Segments	15
TEA (MONOGRAM)			
Black Tea	7	Seasonal Fruits Platter with Sorbets <i>(2 person)</i>	28
Earl Grey Neroli, Morning English, Kashmere			
Green Tea	7	Warm Chocolate Cake Vanilla Ice Cream	16
Uji Sencha, Cherry Japonaise			
Herbal Tea	7	Grand Marnier and Chocolate Soufflé Passion Fruit Sorbet	18
Shiso Mint, Saffronais, Rose of Ariana			
DESSERT WINE			
Château Roumieu Haut-Placey Sauternes 2015	18	Salted Caramel Ice Cream Sundae Popcorn, Peanuts, Hot Fudge	16
M.Chapoutier Banyuls 2014	22		
Schloss Vollrads Riesling Auslese 2010	26	Almond Cake, Mixed Berries, Raspberry Coulis Cassis Sorbet	14
Quinta Do Noval Colheita 2000	30		
DIGESTIVES		Passion Fruit and Coconut Baked Alaska	16
Fernet Hunter	16		
Amaretto di Saronno		Ice Cream and Sorbet (per scoop)	7
Amaro Nonnino			
Limoncello			

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

Chef Jean-Georges Vongerichten  
Pastry Chef Janet Ow