

COFFEE		DESSERT	
Espresso	6	Cheesecake, Glazed Cherries	15
Cappuccino	7	Sour Cherry Sorbet	
Americano	7	Rhubarb and Lychee Trifle	16
Latte	7	Warm Chocolate Cake	16
Flat White	7	Vanilla Ice Cream	
Hot Chocolate	7	Salted Caramel Ice Cream Sundae	16
TEA (MONOGRAM)		Popcorn, Peanuts, Hot Fudge	
Black Tea	7	Almond Cake, Mixed Berries, Raspberry Coulis	14
Earl Grey Neroli, Morning English, Kashmere		Cassis Sorbet	
Green Tea	7	Warm Apricot Crumble	18
Uji Sencha, Cherry Japonaise		Pistachio Ice Cream	
Herbal Tea	7	Strawberry and Passion Fruit Profiteroles	18
Shiso Mint, Saffronais, Rose of Ariana		Ice Cream and Sorbet (per scoop)	7
DESSERT WINE		Cheese Platter, Cranberry and Walnut Bread	36
Château Roumieu Haut-Placey Sauternes 2015	18	Green Apple Chutney	
M.Chapoutier Banyuls 2014	22		
Schloss Vollrads Riesling Auslese 2010	26		
Quinta Do Noval Colheita 2000	30		
DIGESTIVES			
Fernet Hunter	18		
Amaretto di Saronno			
Amaro Nonnino			
Limoncello			

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

Chef Jean-Georges Vongerichten
Pastry Chef Jeanette Ow