


DESSERT	17
Warm Chocolate Cake Vanilla Ice Cream	
Salted Caramel Ice Cream Sundae Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge	
Raspberry Frangipane Tart, Raspberry Swirl Ice Cream	
Passion Fruit Flower, Hazelnut Praline, Chewy Caramel	
Grand Marnier Chocolate Soufflé Mandarin Sorbet	
Strawberry Coupe Glace, Honey Toasted Brioche, Makrut Meringue	
“Black Forest” Glazed Cherries, Vanilla Cream Sour Cherry Sorbet, Almond Meringue	
Selection of Ice Cream and Sorbet (per scoop)	6
DESSERT WINE	
2019 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc Sauternes, Bordeaux, France	18

Chef Jean-Georges Vongerichten

COFFEE

Espresso	6
Americano	8
Cappuccino	 8
Latte	 8
Flat White	 8
Hot Chocolate	 8

SELECTION OF TEA (MONOGRAM) 8

- Earl Grey Neroli
- Morning English
- Kashmere
- Uji Sencha
- Cherry Japonaise
- Shiso Mint
- Saffronais
- Rose of Ariana
- Chamomile

DIGESTIVES

Limoncello	20
Disaronno	20
Sambuca	20
Through The Grapevine VSOP	28
Nonino Chardonnay Barriquet Grappa	23
Nonino Moscato Grappa	23