

## DESSERT

19

Warm Chocolate Cake  
Vanilla Ice Cream

Salted Caramel Ice Cream Sundae  
Candied Peanuts & Popcorn, Whipped Cream, Hot Fudge

Coconut Panna Cotta  
Tropical Fruit, Calamansi Sorbet

Strawberry Coupe Glacé  
Honey Toasted Brioche, Makrut Meringue

Grand Marnier Chocolate Soufflé  
Mandarin Sorbet

Passion Fruit Flower  
Hazelnut Praline, Chewy Caramel

Selection of Ice Cream and Sorbet (per scoop) 6

## DESSERT WINE

2020 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc 18  
Sauternes, Bordeaux, France

Chef Jean-Georges Vongerichten

## COFFEE

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

## SELECTION OF TEA (MONOGRAM)

|                  |   |
|------------------|---|
| Earl Grey Neroli | 8 |
| 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 |
| Cocchi Bianca Grappa       | 20 |