

DESSERT

DESSERT OF THE DAY

Summer Creations by Pastry Chef Rocio Barrera

MP

WARM BREAD PUDDING

Dulce de Leche, Brûlée Banana, Caramel Sauce

14

GANACHE HOT FUDGE SUNDAE

Vanilla Ice Cream, Candied Walnuts, Vanilla Whipped Cream, Chocolate Ganache

12

BISCOTTI

White Chocolate, Dried Cranberries

12

ICE CREAM

CHOICE OF: Vanilla | Dulce de Leche

6

DESSERT HAND-CRAFTED COCKTAILS

18

ALMOND DELIGHT

Bacardi Coco, Di Saronno, Baileys Irish Cream, Crème de Cacao

ESPRESSO MARTINI

Absolut Vanilia, Baileys Irish Cream, Kahlúa

CAFÉ

COFFEE 4

ESPRESSO | DOUBLE ESPRESSO 5 | 6

CAPPUCCINO 6

CAFFÈ LATTE 6

HOT TEAS 8

Speciality Organic Teas, curated by Serenity Tea House.



LEMONGRASS CHAMOMILE DECAF

A delightful blend of lemongrass and chamomile.

LAVENDER GRAY

A smooth blend with a perfect blend of bergamot, orange and lavender. A joy to drink.

PEPPERMINT DECAF

Smooth and calming. Organic.

APPLE FIG GREEN TEA

A traditional scented green tea created with apple pieces and cornflower petals.

AFTER DINNER WINES

SAUTERNES, PETIT VEDRINES 14 | 56

FONSECA BIN 27 RUBY PORT 10

TAYLOR FLADGATE 20 YR TAWNY 16

BROADBENT, MADEIRA, COLHEITA 1996 18

SPIRITS

COCCHI AMERICANO APERITIVO 10

AMARO DELL'ETNA 12

FERNET-BRANCA 13

AMARETTO DI SARONNO 14

SAMBUCA ROMANA Black | White 16

CHRISTIAN DROUIN CALVADOS 14

BONOLLO GRAPPA 15

D.O.M. B&B 16

HENNESSY 16

REMY MARTIN V.S.O.P. 25 | X.O. 36