

DESSERT

Chocolate Tart | 16

nama truffle, raspberry ganache, aerated chocolate, shaved coconut, coconut jelly, purple yam sponge

Apple Terrine | 16

white shoyu caramel, apple shiso gel, meringue, feuilletine, miso white chocolate ice cream, malted milk crumb, matcha sponge, vanilla custard

Vietnamese Coffee | 16

espresso pot de crème, condensed milk foam, crème fraîche crémeux, black sesame tuile, sponge toffee

Dulcey Mousse | 16

caramelized white chocolate, fermented cherry, cajeta, balsamic reduction, rye cookie crumb, kumquat confit, bergamot powder

CHEESE

Cheese Board | 30

Cheese & Charcuterie Board | 38

cured meats + cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir braised figs, Pinot Noir sauce, honey, fresh fruit, herbed oat crackers

AFTER DINNER LIBATIONS

Espresso Martini | 18

amaro, kahlua, chili, Model Bean espresso, cereal milk | 2oz

Taylor Fladgate 10yr 2oz | 16

50th Parallel Estate Late Harvest Riesling 2oz | 16

375mL bottle | 90

Glenfiddich 12yr 1oz | 12

cooked pear, honey, flowers and sweet spices

Oban 14yr 1oz | 17

flavors of highlands mingle with the peaty maritime character of the islands

Hennessy VS 1oz | 12

hints of cocoa with a warm fruity finish



Gluten-Free



Vegetarian