

DESSERT

Strawberry Napoleon | 16

spiced strawberry, chiffon, white chocolate whipped ganache, custard, thyme oil, rhubarb sorbet, gin & strawberry gel, phyllo

Koji Mango Ice Cream | 16

coconut mochi, charred pineapple, rum syrup, coconut streusel, mango pearls

Royal au Chocolat | 16

malted chocolate mousse, sunflower praline, malted sponge, passionfruit, feuilletine crunch, espresso caramel, rye tuile, milk crisp

Crema Catalana | 16

mascarpone crème brûlée, orange blossom meringue, citrus gel, yuzu kosho caramel, volcanic salt

Cheese Board | 32

Cheese & Charcuterie Board | 39

cured meats & cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir braised figs, Pinot Noir sauce, honey, fresh fruit, fennel lavash, fruit & seed bread

AFTER DINNER LIBATIONS

Sicilian Martini | 18

amaro, kahlua, Model Bean espresso | 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

EXECUTIVE PASTRY CHEF NOEL DIZON



Gluten-Free



Vegetarian