

# DESSERT

## **Baked Ganache | 16**

bourbon & chocolate syrup, olive oil sponge, marshmallow fluff, graham tuile, cassis sorbet

## **Crackerjack Sundae | 16**

Sablé Breton, popcorn chardonnay ice cream, miso caramel, tahini powder, caramel popcorn

## **Panna Cotta | 16**

coconut & pandan, guava gel, mango & pineapple compote, black sesame tuile, yuzu, shredded coconut

## **Eton Mess | 16**

seasonal fruit, white chocolate crémeux, meringue, beetroot soil, balsamic reduction, passionfruit curd

## **Cereal Milk Ice Cream Sandwich | 16**

salted cornflakes, preserved cherries, birch syrup, laminated brioche

## **Cheese Board | 33**

## **Cheese & Charcuterie Board | 40**

cured meats & cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir braised figs, stone fruit marmalade, 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**