

DESSERT

Turon | 16

crispy pastry, kaffir mango compote, black sesame financier, passion fruit curd, dulce de leche, candied jicama, volcanic salt

Chocolate Bar | 16

malted mousse, feuilletine crunch, fermented cherry, ganache, sable breton, bread miso sauce, apricot reduction, fleur de sel

Crème Brûlée | 16

thai milk tea, tamarind gel, pandan kaya, cardamom tuile, lemon & poppy seed streusel, shaved coconut

Baked Alaska | 16

cereal milk ice cream, cassis sorbet, burnt honey sponge, meringue, raspberry whey, salted yolk cookie, cornflakes, freeze dried raspberry

Cheese Board | 33

Cheese & Charcuterie Board | 40

cured meats & cheeses, pickles, mostarda, smoked olive tapenade, braised figs, Pinot Noir sauce, honey, fresh fruit, spelt crackers, fruit & seed bread

AFTER DINNER LIBATIONS

Espresso Martini 2oz | 18

vodka, kahlua, espresso

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