

DESSERT

Cracker Jack Sundae | 16

popcorn Chardonnay Ice cream, sable breton, sesame caramel, tahini powder, caramel popcorn, meringue shards

Mille Feuille | 16

chocolate pastry, mascarpone bombe, chocolate cremeux, vietnamese coffee foam, date cake, volcanic salt

Blackberry | 16

blackberry mousse, green tea sponge, apple shiso compote, chamomile & sudachi ice cream, blackberry consommé

Eton Mess | 16

calamansi custard, meringue, greek yogurt mousse, fruit à la vaine, strawberry pink peppercorn gelee, apricot tuile, basil

Semifreddo | 16

black rice, drunken peaches, gingersnap crumble, puffed rice, toffee bar, pomegranate molasses

Cheese Board | 33

Cheese & Charcuterie Board | 40

cured meats & cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir 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, 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