

DESSERT

Beignet | 16

hōjicha, raspberry, kaya, shortbread, five-spice ice cream
50th Parallel Estate Late Harvest Riesling

Rocher | 16

sunflower seed praliné, buckwheat, bread miso, chicory,
Frangelico ice cream, black sesame
LBV Port

Meringue | 16

pomegranate, food for the gods, orange, cardamom,
streusel, white chocolate ganache, spiced wine
50th Parallel Estate Late Harvest Riesling

Brûlée | 16

dark chocolate & oolong, apricot sorbet, pear,
spruce tip, burnt coconut crumble, yuzu
LBV Port

EXECUTIVE PASTRY CHEF NOEL DIZON

AFTER DINNER LIBATIONS

Espresso Martini | 18

vodka, kahlua, espresso

LBV Port 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

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

Hennessy VS 1oz | 12

hints of cocoa with a warm fruity finish