

# *Desserts*

## **ROASTED PINEAPPLE 14**

*rum caramel, honeycomb, brown butter ice cream*

## **STRAWBERRY & RHUBARB TART 14**

*custard, lemon curd, crème fraîche*

## **TWIX TART 12**

*dark chocolate ganache, sea salt caramel,  
cookie crumb, chantilly cream*

## **SKILLET COOKIE 16**

*pretzels, peanut butter, malt ice cream  
for 1-2 pax, please allow for 20 mins waiting time*

## **THE BLACK SWAN FIREBALL 22**

*banana toffee, bourbon flambé*

## **BERGAMOT PANNA COTTA 12**

*fresh grapefruit, candied kumquats,  
blood orange granita*

## WINES

GLS / BTL

### DESSERT

MARINO STREV MOSCATO D'ASTI 2014 (100ML) 13 / 95  
*Piedmont, IT*

HÉTSZŐLŐ, TOKAJ LATE HARVEST 2013 (100ML) 15 / 110  
*Tokaj, HU*

### FORTIFIED

EMILIO LUSTAU, MANZANILLA 15 / 60  
PAPIRUSA NV (100ML / 375ML)  
*Jerez, ES*

NIEPOORT, LATE BOTTLED VINTAGE 2013 (100ML) 17 / 135  
*Douro, PT*

## PAPA PALHETA COFFEE

ESPRESSO 6

WHITE / BLACK / MOCHA 7

## A.MUSE PROJECTS TEA

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### EMERALD MINT

*organic jasmine green tea, peppermint, spearmint*

### THE BOUQUET

*rooibos, vanilla, rose*

### ASIAN SUNSET

*himalayan shangri-la white tea, jasmine, rose*

### RIESLING

*white tea, lemongrass, dried apricot, lemon myrtle, jasmine*

### HOJICHA (LOW CAFFEINE)

*roasted nuts and woody flavours, hint of malt and caramel*

### GINGER-HIBISCUS (CAFFEINE-FREE)

*ginger root, hibiscus, lemongrass, chamomile*

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE