

DESSERT

Cheesecake *Freshly-baked, Blueberry, Cream Cheese*

Japanese Peach *Poached & Roasted, Tarragon Ice Cream*

Green Apple Bavarois *Cucumber, Calvados, Yuzu Sorbet*

Mille-Feuille *Mango, Puff Pastry, Coconut Ice Cream*

Chocolate Tart *70% Ganache, Strawberry, Raspberry Sorbet*

Soufflé *70% Chocolate, Vanilla, Rhubarb & Strawberry, Ginger & Grand Marnier*

Seasonal Fruit Platter *Raspberry Sorbet*

Selection of English & French Cheeses

COFFEE COCKTAILS

Café Royale

Hennessey VSOP Cognac

\$188



Café Amore

Amaretto, Hennessey VSOP Cognac

\$178



Toasted Almond

Amaretto, Kahlua

\$158

DIGESTIVES

Amaro (50ml)

Fernet Branca / Montenegro / Averna

\$128



Liqueur & Digestives (50ml)

Baileys / Frangelico

Sambuca / Grand Marnier / Drambuie

\$128



Grappa

Villabella, Grappa di Amarone

\$248

Castellare, Grappa di Sangioveto

\$388



Cognac & Armagnac (50ml)

Martell Cordon Bleu

\$268

Hennessey XO

\$348

Gelas 12years «Single Sherry Cask »

\$288

DESSERT WINES

Royal Oporto 1997 Port

This wine is rich and full-bodied which goes great with the maturity of this cheese.

\$288



Quinta Vale D. Maria Colheita 1963 Port

Montgomery is great with this wine. It complements the richness of this great cheese.

\$988



Château Rieussec Sauternes 2003

Stilton and Sauternes makes a great pairing and even better with truffle honey which goes great with this wine.

\$298



Domdechant Werner 'Beerenauslese' 1976

The sharpness and character of this special cheese need a wine with vibrancy and complexity.

\$988



Harbour Estate Cabernet Franc Icewine 2008

This wine is rich and refresh with spicy which also goes great with the soft sweetness of this cheese.

\$288

MANDARIN
GRILL + BAR

