

## DESSERTS

**Cheesecake** *Freshly-baked, Blueberry, Cream Cheese*

**Japanese Pear** *Poached & Roasted, Cinnamon Ice Cream*

**Yuzu Bavarois** *Honey, Sake, Lemoncello Sorbet*

**Tart Tartin** *Apple, Puff Pastry, Vanilla Ice Cream*

**Black Forest** *Cherries, Chocolate, Raspberry Sorbet*

**Soufflé** *70% Chocolate, Vanilla, Chestnut, Grand Marnier*

**Seasonal Fruit Platter** *Raspberry Sorbet*

**Selection of English & French Cheeses**

## COCKTAILS

**Earl Grey Martini**

*Orange Juice, Earl Grey Gin, Syrup*

*\$168*



**Expresso Martini**

*T&T Vodka, Expresso, Kahlua*

*\$148*



**Black Russian**

*T&T Vodka, Kahlua*

*\$148*

## 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 Sangiovetto*

*\$388*



**Cognac & Armagnac (50ml)**

*Martell Cordon Bleu*

*\$268*

*Hennessy 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*



**Château Rieussec Sauternes 2003**

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

*\$298*



**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

