

DESSERTS

Cassis *Sable Breton, Yoghurt Ice Cream*

Cocoa Bean *Cremeux, Crunchy, Cherry, Cocoa Nibs Ice Cream*

Tahitian Vanilla Mille feuille *Caramelised, Vanilla Ice Cream*

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

Citrus *Steamed Meringue, Dolce Cream, Yuzu Sorbet*

Soufflé *70% Chocolate, Vanilla, Lime, Salted Caramel*

Seasonal Fruit Platter *Raspberry Sorbet*

Selection of English & French Cheeses
\$308

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

Grappa Malvolti, Grappa da Prosecco Fine
Vecchia
\$148

☞

Cognac & Armagnac (50ml)

Martell Cordon Bleu
\$268

Hennessy VSOP
\$148

Delamain XO « Pale & Dry »
\$265

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

