

DESSERTS

POSTRES

(Desserts)	Mexican mango, homemade chamoy, lime sorbet, tajin	10
	Buñuelo, spiced sugar, roasted corn ice cream	10
	Mexican flan, liquor 43, coffee	10
	Tres Leches cake, cinnamon custard crème, fresh strawberries, corn meringue	10
	Mango crème bruléé	10

DESPUÉS DE LA CENA

(Cocktails)	Horchata vivir cafe, rice milk, pistachio cream, matcha sweet - creamy - nutty		16
	Carajillo licor 43, double espresso sweet - bitter - intense		16
	Chocolate Moon bacardi 4 years, martini rosso, chocolate syrup dry - malty - rich		16
	White Moon grey goose, vivir cafe, evaporated milk, peanut butter, cinnamon buttery - full bodied - nutty		16
(Sweet Wines)	Sauvignon Blanc Late Harvest, Morandé (75ml) honeydew melon - jasmine - orange blossom	Aconcagua, Chile	10
	Sauternes, La Fleur d'Or (75ml) pineapple - honey - peach	Bordeaux, France	18
	10 Year Old Tawny Dona Antonia, Ferreira (75ml) red fruit - roasted nuts - caramel	Douro, Portugal	14



If you have allergies or any dietary requirements, please speak to the team prior to ordering.
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.