

Final Chapter

*Every good story deserves a sweet ending.
Linger a little — the last page is often the best.*

Grilled figs, yoghurt & honey 9.25

+ pair it with a glass of Maison Ginestet Classique, Sauternes 9.5

Almond parfait, tahini, salted caramel, pomegranate seeds, mint 9.75

+ pair it with a glass of Fernando de Castilla Classic Fino, Jerez 12.5

Chocolate mousse, date molasses, pistachio 9.5

+ pair it with a glass of Krohn Reserve Ruby, Porto 13

Epilogue

**The Closing Line, Baileys, Kahlúa, espresso, almond milk, burnt
marshmallow 14**

Postscript, lemon sorbet, vodka, prosecco, burnt lemon oil 15

Appendix

Amaretto Disaronno	8
Baileys	8
Isolabella Limoncello	9
Courvoisier VS	12
Courvoisier VSOP	14
Dupont VSOP Calvados	15

Notes

Espresso	3.75	Matcha	4.75
Americano	3.75	Mocha	4.75
Filter coffee	4	Chai	4.75
Flat white	4.5	Hot chocolate	4
Cappuccino	4.5	Alt milk	0.5
Latte	4.5		

Teapot, serves two 4.25

*Azerbaijani buket · green sencha · peppermint ·
earl grey · rooibos · lemon & ginger · fresh mint*

ALMA NINE ELMS

The Library

Vol. I

*A small collection, shelved by mood. Browse
freely; the bartender is your librarian.*

The Opening Line	12.5
<i>prosecco, peach liqueur, elderflower, Cointreau, lemon</i>	
La Lettre	14.5
<i>cava, gin, Italicus, rose, lemon</i>	
Hidden Passage	13.25
<i>vodka, rosemary syrup, lime, ginger beer</i>	
The Blue Hour	14
<i>tequila blanco, blueberry, orange liqueur, coconut milk</i>	
Burnt Page	13.75
<i>rum, burnt pineapple, lime syrup, red wine float</i>	
Secret Ink	15
<i>vodka, apricot liqueur, butterfly pea, lemon</i>	
Marginalia	15
<i>cocoa-infused gin, coffee-infused Campari, Amaro Montenegro, Angostura</i>	
Old Manuscript	15
<i>bourbon, banana liqueur, walnut bitters, brown sugar, banana brûlée</i>	
The Closing Line	14
<i>Baileys, Kahlúa, espresso, almond milk, burnt marshmallow</i>	

A discretionary service charge of 12.5% is added to your bill. Prices are inclusive of VAT.