

DESSERT MENU

CHEF DE CUISINE: MICHAEL HANBURY

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EXECUTIVE CHEF: LUIS POUS



SHOOTERS

flight 22 | individually 5

TIPSY CHEESECAKES

coconut
passion fruit
peach
pineapple
strawberry

THE ROCHER

mozart dark chocolate liqueur, frangelico, cream, chocolate & hazelnut flakes

COCKTAIL & SPIRIT COFFEES

SALTED CARAMEL MARTINI 13 ciroc vodka, salted caramel syrup

COFFEE DELIGHT 15 patron xo tequila, jose cuervo, coffee, gingerbread syrup

GRUMPY OLD GAMMA 13 biscuit infused vodka, crème de cacao, gingerbread syrup

SPIRIT COFFEE 9.50 baileys, brandy, rum or whiskey

DESSERT WINE BY THE GLASS (75ML)

CLOS DADY, SAUTERNES, FRANCE 10

PORT WINE BY THE GLASS (75ML)

QUINTA DO CRASTO, FINEST RESERVE, RUBY, PORTUGAL 7.50

AMARO WINE BY THE GLASS (75ML)

AMARO MONTENEGRO, ITALY 8

DESSERTS

TRES LECHES 9 lime & coconut sauce, vanilla chantilly

THAI COCONUT & LEMONGRASS FLAN 8 orange consommé, caramel

GUAVA-WHIPPED LAYERED CHEESECAKE 10 coconut tuile, dehydrated tropical fruit

SORBET 9

meringue, yuzu, coconut water

COCONUT CAKE 9

vanilla sponge, coconut pastry cream, dulche de leche ice cream

MEXICAN DOUGHNUTS 8 choice of caramel or thai chilli chocolate

LEMON & LIME TART 9

pineapple & szechuan pepper confit, coconut meringue, tropical sorbet

RUM BABA 8

yuzu jelly, vanilla chantilly cream, coconut streusel

COFFEE & TEA 4

AMERICANO

MACCHIATO

CAPPUCINO

ESPRESSO

TFA