



## **Dolce**

**Tiramisu** **16**  
A twist on the traditional Italian dessert

**Mille Feuille** **16**  
Sheets of crispy pastry layered with chocolate mousse, strawberry chantilly cream - accented with fruit

**White chocolate Panna Cotta** **16**  
A deliciously dreamy dessert with double cream & vanilla pod served with fruit marinated in Grenadine

**Affogato** **9.5** (without liqueur)  
**14.5** (with liqueur)  
Vanilla bean ice-cream with a shot of coffee

## **Dessert wine, Port, Sherry**

**Te Mania Koha Ice Riesling** **58.50** (bottle) **14.50** (glass)  
**Fortitude tawny port Ascension** **48** (bottle) **10** (glass)  
**Taylor's ruby port** **17**  
**Taylor's tawny port** **19**  
**Barros 10YO** **23**  
**Barros 20YO** **35**  
**Sherry Pedro Ximenes** **30**  
**Courvoisier VS** **15.5**  
**Remy Martin XO** **39.5**  
**Hennessey VSOP Cognac** **15**  
**Alize VS Cognac** **20**  
**Camus Extra Elegance Cognac** **100**

## **Tea and Coffee**

**Tea** (English Breakfast, peppermint, chamomile, lemon & ginger, green tea, Earl Grey) **4**  
**Espresso / Long black / Macchiato** **4**  
**Mocha / Flat white / Cappuccino / Latte** **4.5**  
**Iced chocolate / Iced coffee** **6.5**  
**Kid's fluffy** **1.5**



## ***Ascension Wine Estate Cheese Selection***

### ***New Zealand Cheese***

***Puhi Triple Cream*** **12.7**  
Fresh and creamy with a wonderfully light texture

***Matakana Waxed Blue*** **12.7**  
Full-flavoured with a creamy and slightly crumbly texture

### ***Italian Cheese***

***Grana Padano*** **12.7**  
Grainy, crumbly texture with intensely sweet flavours

### ***French Cheese***

***Brie De Meaux*** **12.7**  
Milky rich undertones with buttery flavours of truffles and almonds

***Pont L'Eveque*** **12.7**  
Soft and very rich cheese with a full-bodied flavour

***Blue D'Auvergne*** **12.7**  
Strong aroma with grassy herbaceous peppery flavours

***Chef's tasting platter*** **20.7**  
Three specially selected cheeses from our Chef; served with date paste, quince jelly, fruit and crackers.

\*Ask your waiter for the option of matching wines and cheese.