



Dolce

Tiramisu **16**

Mascarpone cheese on sponge fingers,
soaked with coffee liqueur and brandy

Lavender Creme Brulee **14**

Rich velvety vanilla cream with lavender aroma,
topped with caramelized sugar

Chocolate Nero Bianco **15**

Chocolate pave with orange jelly
and white chocolate sauce

Lemon Tart **16**

De-constructed lemon tart with Italian meringue

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

Italian Cheese

Gran Padano

Grainy, crumbly texture with intensely sweet flavors

12.7

French Cheese

Brie De Meaux

Milky rich undertones with buttery flavors of truffles and almonds

12.7

Pont L'Eveque

Soft and very rich cheese with a full-bodied flavor

12.7

Blue D'Auvergne

Strong aroma with grassy herbaceous peppery flavors

12.7

Chef's tasting platter

Three specially selected cheeses from our Chef; served with date paste, quince jelly, fruit and crackers.

20.7

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