

DESSERT

WINE & COCKTAILS

DESSERT WINE (2.5oz)	\$15
2022 Errazuriz Estate Late Harvest Sauvignon Blanc <i>Casablanca, Chile</i>	
MESSIAS PORT FLIGHT FOR 2 (5x 1oz each)	\$79
10-year, 20-year, Colheita 2005, Colheita 2008, LBV 2012	
PORT WINE BY THE GLASS (2oz)	
Taylor Fladgate Port, 10-year-old Tawny 12	\$12
Taylor Fladgate Port, 20-year-old Tawny 19	\$19
Taylor Fladgate Port, 30-year-old Tawny 29	\$29
Taylor Fladgate Port, 40-year-old Tawny 36	\$36
CALLISTO SHAFT (2oz)	\$17
Kahlua, Forty Creek Nanaimo Bar Cream Liqueur, vodka, espresso	
BLUEBERRY TEA (2oz)	\$17
Amaretto Disaronno, Grand Marnier, Earl Grey tea	
MONTE CRISTO (2oz)	\$17
Kahlua, Grand Marnier, brewed coffee, whipped cream	
ESPRESSO MARTINI (2oz)	\$16
Ketel One, Baileys Irish Cream, Kahlua, cold brew espresso	

Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

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DESSERT

SWEETS

- TIRAMISÙ** **\$16**
Ladyfingers soaked in espresso and Kahlúa, layered with mascarpone mousse and dusted with cocoa
- ORANGE-VANILLA CRÈME BRÛLÉE** **\$16**
Traditional orange-vanilla crème brûlée topped with caramelized sugar
- AFFOGATO** **\$16**
Vanilla gelato, finished with a shot of hot espresso
- PROFITEROLES** **\$16**
Filled with pistachio pastry cream, topped with chocolate ganache, gold garnish
- FERRERO ROCHER CAKE** **\$16**
Chocolate cake, hazelnut cream, Ferrero Rocher crumble
- DOLCE PER DUE** **\$38**
A chef-curated selection of desserts with fresh seasonal fruit, perfect for sharing

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