

# AFTER DINNER

## DESSERT

- FLOURLESS DARK CHOCOLATE CAKE + chocolate sauce 350  
STICKY DATE PUDDING hot butterscotch sauce + vanilla ice cream 320  
LEMONGRASS INFUSED SOFT CRÈME BRÛLÉE 320  
PAVLOVA passionfruit, banana + whipped cream 290  
GOAT CHEESE ICE CREAM w/ red wine poached pear + honeycomb 300  
MOROCCAN SPICED ORANGE M'HANNACHA PASTRY chestnut + rosemary ice cream 320  
(Please allow 20 minutes for preparation)

## HOMEMADE ICE CREAM & SORBET

- |                             |                      |
|-----------------------------|----------------------|
| VANILLA BEAN                | RASPBERRY LYCHEE     |
| CHAMOMILE BAKED APPLE       | BLUEBERRY MANGOSTEEN |
| CHESTNUT ROSEMARY           | PASSIONFRUIT MANGO   |
| ENGLISH BREAKFAST TEA       | COCONUT LIME         |
| SPICY CHILLI DARK CHOCOLATE |                      |
|                             | 2 SCOOPS 160         |

## CHEESE

- |                   |              |
|-------------------|--------------|
| PECORINO BRIGANTE | 1 PIECE 150  |
| GORGONZOLA DOLCE  | 4 PIECES 550 |
| GOAT CHÈVRE       | 6 PIECES 800 |
| PARMESAN REGGIANO |              |
| MANCHEGO          |              |

## COFFEE & CHOCOLATE

- SHORT BLACK ESPRESSO 90  
DOUBLE ESPRESSO 160  
MACCHIATO 90  
CAPPUCCINO 100  
LATTE 100  
HOT CHOCOLATE MILK  
W/ WHITE, DARK OR MILK CHOCOLATE 100

## SCULLERY MADE TEA 100

- ORANGE EARL TEA  
BAROSSA BREAKFAST  
CHAMOMILLE CITRON  
RAINWATER MINT TEA  
GREEN APPLES  
WINE & ROSES  
CLUBHOUSE LANE

## NIGHTCAPS

- CRASTO 'LBV Late Bottled Vintage Port' 2010 (RP 94) Doura, PO 320  
LOUIS ESCHENAUER Botrytis, Sauternes 2011 FR 285  
ESPRESSO MARTINI 450

EAT ME RESTAURANT

+7% VAT

+10% GRATUITY FOR PARTIES OF 6 OR MORE