

# 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

CHAMOMILE BAKED APPLE

CHESTNUT ROSEMARY

ENGLISH BREAKFAST TEA

SPICY CHILLI DARK CHOCOLATE

RASPBERRY LYCHEE

BLUEBERRY MANGOSTEEN

PASSIONFRUIT MANGO

COCONUT LIME

2 SCOOPS 160

## CHEESE

PECORINO BRIGANTE

GORGONZOLA DOLCE

GOAT CHÈVRE

PARMESAN REGGIANO

MANCHEGO

1 PIECE 150

4 PIECES 550

6 PIECES 800

## COFFEE & CHOCOLATE

SHORT BLACK ESPRESSO 90

DOUBLE ESPRESSO 160

MACCHIATO 90

CAPPUCINO 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 200

LOUIS ESCHENAUER Botrytis, Sauternes 2011 FR 285

ESPRESSO MARTINI 450

EAT ME RESTAURANT

+7% VAT

+5% GRATUITY FOR PARTIES OF 6 OR MORE