

AFTER DINNER

DESSERT

- FLOURLESS DARK CHOCOLATE CAKE + chocolate sauce 380
STICKY DATE PUDDING hot butterscotch sauce + vanilla ice cream 390
LEMONGRASS CRÈME BRÛLÉE 360
PAVLOVA passionfruit, banana + whipped cream 380
GOAT CHEESE ICE CREAM w/ red wine poached pear + honeycomb 360
MOROCCAN SPICED ORANGE M'HANNACHA PASTRY saffron vanilla ice cream 390
(Please allow 20 minutes for preparation)

HOMEMADE ICE CREAM & SORBET

- | | |
|-----------------------------|----------------------|
| VANILLA BEAN | RASPBERRY LYCHEE |
| CARAMEL MACCHIATO | BLUEBERRY MANGOSTEEN |
| SAFFRON VANILLA PISTACHIO | PASSIONFRUIT MANGO |
| ORANGE THYME | COCONUT LIME |
| SPICY CHILLI DARK CHOCOLATE | |
| | 2 SCOOPS 180 |

CHEESE

- | | |
|-------------------|--------------|
| PECORINO BRIGANTE | 1 PIECE 180 |
| GORGONZOLA DOLCE | 4 PIECES 690 |
| GOAT CHÈVRE | |
| PARMESAN REGGIANO | |
| MANCHEGO | |

COFFEE & CHOCOLATE

- SHORT BLACK ESPRESSO 90
DOUBLE ESPRESSO 160
MACCHIATO 120
CAPPUCINO 140
LATTE 140
HOT CHOCOLATE MILK
W/ WHITE, DARK OR MILK CHOCOLATE 250

SCULLERY MADE TEA 160

- * ORANGE EARL TEA
- * BAROSSA BREAKFAST
RAINWATER MINT TEA
- * GREEN APPLES
CLUBHOUSE LANE

NIGHTCAPS

- CHATEAU JOLYS Cuve Jean, Petit Manseng 2015, Jurancon, FR 300
ESPRESSO MARTINI 420
KEY LIME MARTINI 420

EAT ME RESTAURANT

+7% VAT NO SERVICE CHARGE

GROUP SURCHARGE FOR PARTIES OF 6 OR MORE +10%