



## DESSERTS

### CHEESE CAKE 14

PINEAPPLE FUJI CHUTNEY, CARAMEL SAUCE

### PISTACHE 14

PISTACHIO BAVARIAN CREAM WITH TAHITIAN VANILLA ICE CREAM,  
PORT WINE, MIXED BERRIES COULIS

### SOFT CHOCOLATE 14

CHOCOLATE SOIL, RASPBERRY SORBET, CHOCOLATE OIL SAUCE

### ORANGE PANNA COTTA 10

CITRUS FRUIT SALAD, ORANGE GELÉE

### TARTA DE SANTIAGO 14

TRADITIONAL SPANISH ALMOND TART, FRESH STRAWBERRY MINT SALAD  
TOPPED WITH VANILLA ICE CREAM

### ICE CREAMS AND SORBETS 14

DAILY SELECTION

### EXECUTIVE PASTRY CHEF THIERRY DELOURNEAUX

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.



## COGNAC

### ONE CENTURY IN BOTTLE

ONE OUNCE REMY MARTIN LOUIS XIII \$185

TWO OUNCE REMY MARTIN LOUIS XIII \$370

### DESSERT WINE BY THE GLASS

CABERNET FRANC ICE WINE, INNISKILLIN 2012, NIAGARA PENINSULA 40

ALCYONE, TANNAT 2011, URUGUAY 22

ARMIDA, VIN SANTO DEL CHIANTI 2008, TUSCANY, ITALY 20

## LIQUOR

F.E. TRIMBACH, PEAR LIQUEUR 20

F.E. TRIMBACH, RASPBERRY LIQUEUR 17

## ARMAGNAC

FAMILLE GRASSA, CHÂTEAU DU TARIQUET 20

## PORT

TAYLOR FLADGATE 30 YR 35

TAYLOR FLADGATE 20 YR 25

TAYLOR FLADGATE 10 YR 15

TAYLOR RUBY PORT 14

## BARISTA SELECTION

FRESHLY BREWED COFFEE 6

CAPPUCCINO 7

CAFÉ LATTE 7

ESPRESSO / DOUBLE ESPRESSO 6/10

PALAIS DES THES FINE TEAS & HERBAL INFUSIONS 8