



DESSERT MENU

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| CREME BRULEE | 12 |
| • Classic dessert featuring a rich custard base topped with a layer of hardened, caramelized sugar. | |
| PAVLOVA | 14 |
| • Slow-baked meringue with a crisp crust and soft center, topped with seasonal berries and finished with a rich caramel glaze | |
| MIA DREAM | 14 |
| • House made, moist chocolate cake served with a scoop of classic vanilla ice cream. Finished with a generous pour of melted dark and white chocolate | |
| SAN SEBASTIAN CHEESECAKE | 15 |
| • Burnt on top, creamy in the middle—this Basque beauty comes with a smooth milk chocolate sauce | |
| GELATO OR SORBET (Pick Two) | 8 |
| • Vanilla, Chocolate, Seasalt Caramel, Spumoni or Mixed Fruit Sorbet | |

AFTER DINNER DRINKS

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| CHOCOLATE MARTINI | 15 | ESPRESSO MARTINI | 15 |
| OBAN 14 YEARS | 19 | LIMONCELLO | 10 |
| LAGAVULIN 8 YEARS | 14 | DOW'S FINE RUBY | 10 |
| LAGAVULIN 16 YEARS | 28 | SAMBUCA (WHITE OR BLACK) | 11 |
| HIBIKI HARMONY | 22 | DOW'S 10 YEARS TAWNY | 14 |
| YAMAZAKI 12 YEARS | 35 | DOW'S 20 YEARS TAWNY | 18 |
| YAMAZAKI 18 YEARS | 88 | HENNESSY VSOP | 18 |
| MACALLAN 12 YEARS | 22 | HENNESSY VS | 16 |
| REMY MARTIN VSOP | 20 | MACALLAN 18 YEARS | 59 |
| GLENFIDDICH | 14 | HENNESSY XO | 45 |