M I A

RESTAURANT &BAR

DESSERT MENU

PAVLOVA *14*
• Slow-baked meringue with a crisp crust and soft center, topped with seasonal berries and finished with a rich caramel glaze

VULCANO AL CIOCCOLATO *15*
• Warm Chocolate Soufflé with Vanilla Gelato, Almonds & Chocolate Duo Sauce

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

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*