

## DESSERTS

### STRAWBERRIES & CREAM MILLE-FEUILLE

classic napoleon, puff pastry, pastry cream, whipped cream & fresh berries

### PARIS-BREST A LA NOISETTE ET AMANDES

pâte a choux, sliced almonds & praline mousseline

### CRÈME BRÛLÉE

vanilla custard & cookies

### TRIO OF HOUSE MADE SORBETS OR ICE CREAMS

### CHOCOLAT CUBE

sponge cake, chocolate ganache & chocolate mousse

### PASSION FRUIT CRÊPE

thin pancake, passion fruit jelly & chantilly

### GRAND MARNIER, CHOCOLATE, OR PISTACHIO SOUFFLÉ

ASSORTMENT OF CHEESES & THEIR GARNISHES *\$10 supplement*

## AFTER DINNER DRINKS

### *Port Wines*

Presidential Porto LBV 2011 \$20

Tawny 10yr \$22

Tawny 20yr \$32

Tawny 30yr \$42

### *Cognac*

Remy Martin XO \$35

Remy Martin V S O P \$25

Courvoisier V S O P \$25

Hennessy Paradis \$90

Delamain Grande Champagne \$36

Martell Cordon Bleu \$33

### *Armagnac*

Larressingle V S O P \$25

Larressingle XO \$32

### *Brandy*

Slivovitz Plum \$25

La Captive Poire William \$25

### *Sauternes \$18*

Hawk & Horse Vineyards, Sweet

Cabernet Sauvignon \$20