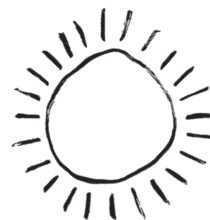


the Bungalow Kitchen



THE SWEETS

West Coast Honey-Almond Tarte

loaded with Farmer's Market Fruit & a bit
of Bennet's Bee Honeycomb topped with Vanilla
Bean Ice Cream • 10

Bungalow Meyer Lemon Crêpe Cake

stacked with Crème Fraîche cream, Lemon
Curd & local Raspberries • 10

'Berries & Cream'

roasted Harry's Berries with mounds of Vanilla
Bean Whipped Cream & crunchy Pistachio's • 11

Valrhona Milk Chocolate-Caramel Cream Pudding

drizzled with Maldon Sea Caramel &
crunchy toasted Hazelnuts • 11

The Golden State 'Float'

Fosselman's Vanilla Bean Ice Cream
with Tangerine Sorbet, dollops of
Tangerine Whip & Orange Soda • 9

California Cheese Plate

selection of three of the Gold Coast's
best cheese accompanied by Seasonal
Preserves & Pickles • 24

DESSERT WINES, PORT & MADEIRA

Château Grand Jauga

Sauternes, France 2017 • 18

Vinedo De Los Vientos, Alcyone

Uruguay • 18

Michelle Chiarlo, Moscato d'Asti

Piedmont, Italy • 12

Quinta Do Noval, Tawny Port, 10 yr

Portugal • 12

Taylor Fladgate, Tawny Port, 20 yr

Portugal • 19

Leacocks 'Rainwater' Madeira

Portugal • 13

Gerard Bertrand, Banyuls

Rousillon, France • 14

DESSERT WINE BOTTLES

Taylor Fladgate 'Quinta de Vargellas'

Vintage Port 1995 • 340

Château Suduiraut

Sauternes, France 2007 • 120

Grof Degenfeld 'Andante' Tokaji Furmint

Tokaj, Hungary • 200

LAMILL COFFEE

MICHAEL MINA BLEND DRIP COFFEE.....	5
MICHAEL MINA BLEND ESPRESSO	4
CAPPUCCINO	6
LATTE	6

LAMILL TEA

ENGLISH BREAKFAST	5
CITRUS CHAMOMILE	5
MOROCCAN MINT	5
PEPPERMINT	5
GENMAICHA GREEN TEA	8
DECAF EARL GREY.....	5

