



BOURBON STEAK

MENU: DESSERT | PASTRY CHEF LUIS BECERRA

24K MOLTEN CHOCOLATE CAKE SUNDAE 16

LUXARDO CHERRIES, VANILLA BEAN ICE CREAM, WHIPPED CREAM

BROADBENT BOAL MADEIRA 1998 35

PEACHES & CREAM PANNA COTTA 16

BAKLAVA GRANOLA

ROYAL TOKAJI 5 PUTTONYOS 2016 25

FRUIT HONEY ALMOND TART 13

FRESH BLUEBERRY, CRÈME FRAICHE, BROWN BUTTER

DONNAFUGATA PASSITO DI PANTELLERIA 2017 23

BOURBON STEAK CANDY BAR 15

DARK CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE,
GOLDEN PEANUTS

COLHEITA TAWNY PORTO 1996 15

BASQUE CHEESECAKE 16

FRESH STRAWBERRY, STRAWBERRY COULIS, SESAME CRUNCH

ROYAL TOKAJI 5 PUTTONYOS 2016 25



AMARO FLIGHT 18

MELETTI, RAMAZZOTTI, BONOLLO

LAMILL COFFEE & TEA

ORGANIC LOOSE TEA 7

MOROCCAN MINT, EARL GREY, CHAMOMILE, JASMINE PEARL
MASALA CHAI, ENGLISH BREAKFAST

MICHAEL MINA COFFEE & ESPRESSO BLEND

COFFEE 6

ESPRESSO, MACHIATTO 5

AMERICANO, CAPPUCCINO, LATTE 7