



BOURBON STEAK

MENU: DESSERT | PASTRY CHEF LUIS BECERRA

24K MOLTEN CHOCOLATE CAKE SUNDAE 17

LUXARDO CHERRIES, VANILLA BEAN ICE CREAM, WHIPPED CREAM

KROHN COLHEITA TAWNY PORT 2002 13

BOURBON STEAK CANDY BAR 15

DARK CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, GOLDEN PEANUTS

COLHEITA TAWNY PORTO 1996 15

UBE BASQUE CHEESECAKE 17

HUCKLEBERRY & BLUEBERRY COMPOTE, PISTACHIO ALMOND CRUNCH

ROYAL TOKAJI 5 PUTTONYOS 2016 25

VALRHONA HOT CHOCOLATE 8



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 7

ESPRESSO, MACHIATTO 6

AMERICANO, CAPPUCCINO, LATTE 7