



**BOURBON STEAK**

**MENU: DESSERT | PASTRY CHEF LUIS BECERRA**

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**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*

**MANGO BASQUE CHEESECAKE 17**

AMBA SPICED MANGO, MANGO COULIS, SESAME TUILE

*ROYAL TOKAJI 5 PUTTONYOS 2016 25*

**ICE CREAM 3 | 6**

VANILLA, CHOCOLATE

**SORBET 3 | 6**

SEASONAL

**DALMORE ESPRESSO MARTINI 23**

12 YEAR SHERRY CASK, BORGHETTI CAFÉ LIQUEUR, LAMILL ESPRESSO

**LAMILL COFFEE & TEA**

**ORGANIC LOOSE TEA 7**

MASALA CHAI, EARL GREY, ENGLISH BREAKFAST

JASMINE, MOROCCAN MINT

CHAMOMILE, ROOIBOS BOURBON, CACTUS NECTAR

PHOENIX OOLONG

**MICHAEL MINA COFFEE & ESPRESSO BLEND**

COFFEE 7

ESPRESSO, MACCHIATO 6

AMERICANO, CAPPUCCINO, LATTE 7