



BOURBON STEAK

MENU: DESSERT | PASTRY CHEF LUIS BECERRA

24K MOLTEN CHOCOLATE CAKE SUNDAE 17

LUXARDO CHERRIES, VANILLA BEAN ICE CREAM, WHIPPED CREAM

WARRE'S WHITE PORT NV 16

BOURBON STEAK CANDY BAR 15

DARK CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, GOLDEN PEANUTS

KROHN COLHEITA TAWNY PORT 2002 13

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

SPICED ESPRESSO MARTINI 19

GREY GOOSE VODKA, ST ELIZABETH ALLSPICE, BORGHETTI CAFÉ LIQUEUR

LAMILL ESPRESSO, VANILLA, NUTMEG

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