

Desserts

DEVIL'S FOOD CHOCOLATE CAKE 14
peanut butter ganache, vanilla ice cream

BANANA TARTE TARTIN 13
coconut gelato, citrus caramel sauce

KEY LIME PIE 13
chantilly, lemon curd

LEMON RASPBERRY NAPOLEAN 13
crispy phyllo, vanilla bean whipped cream

BRULEED BASQUE CHEESECAKE 14
roasted market strawberries
turbinado crunch

Dessertinis

* **CRÈME BRÛLÉE MARTINI 18**
grey goose vanilla vodka,
white creme de cacao, amarula, cream

S'MORES MARTINI 18
tullamore drew irish whisky,
bailey's irish cream, trader vic's
macadamia cordial

* **TIRAMISU MARTINI 20**
santa theresa 1796 rum, borghetti coffee,
liqueur 43 chocolate, cream

DUBAI CHOCOLATE MARTINI 22
tito's vodka, bailey's irish cream
licor 43 chocolate
fabrizia cream di pistachio
pistachio foam, kataifi

OUR SIGNATURE

ESPRESSO MARTINI 20
grey goose vanilla vodka, borghetti

* = BRÛLÉED TABLESIDE

LAMILL COFFEE & TEA

MINA BLEND COFFEE 5
regular or decaf, medium roast

MINA BLEND ESPRESSO
single 6 | double 8
regular or decaf, medium roast

CAFE LATTE 7
espresso, milk

HOT TEA 5
english breakfast, citrus, jasmine green
earl grey, moroccan mint

DESSERT WINE

ROYAL TOKAJI 22
5 puttonyos aszu-mina cuvee tokaji, hungary, 2019

COSSART GORDON, 10-YEAR BUAL 20
madeira, portugal, nv

TAYLOR FLADGATE, 10-YEAR TAWNY PORTO 22
portugal, NV

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Kindly inform your server of any allergies or dietary restrictions.

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff.
A guest may make adjustments to this suggested gratuity.
We charge an outside dessert fee of \$5 per person when bringing in your own dessert.
A maximum of up to 4 separate payments allowed per table.