

# DESSERT

## DUBAI CHOCOLATE SUNDAE 23

pistachio, kataifi, vanilla bean ice cream

WARRE'S WHITE PORT NV 16

## CHOCOLATE PEANUT BUTTER TART 18

chocolate meringue, candied peanuts, spiced caramel

TAYLOR FLADGATE TAWNY PORT 20YR 30

## BRULEÉ BASQUE CHEESECAKE 18

vanilla compressed pears, spiced pear jus, honeycomb tuile

ROYAL TOKAJI ASZU 5 PUTTONYOS 2017 25

## CREAMSICLE SHAVED ICE 16

citrus mango granita, sweetened condensed milk, coconut espuma

RHUM J.M V.O 1 OZ FLOAT 9

## JURA ESPRESSO MARTINI 21

14 year rye cask, coffee liqueur, lamill espresso

## LAMILL COFFEE & TEA

organic loose leaf tea 9

*masala chai, earl grey, english breakfast,  
jasmine tea, peppermint\*, phoenix oolong,  
chamomile\*, rooibos bourbon\*, cactus  
nectar\**

\*CAFFEINE FREE\*

## MICHAEL MINA COFFEE & ESPRESSO BLEND

french press SERVES 2 10

espresso, macchiato 7

americano, cappuccino, latte 10

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

# BOURBON STEAK

Executive Chef: Gabriel Pulido  
Executive Sous Chef: Maiki Le

A MICHAEL MINA RESTAURANT

\*FOR YOUR CONVENIENCE  
A SUGGESTED GRATUITY OF 20% IS IN-  
CLUDED FOR PARTIES OF SIX OR MORE.  
YOU ARE NOT REQUIRED TO PAY