

DESSERT

DUBAI CHOCOLATE SUNDAE 23

pistachio, kataifi, vanilla bean ice cream

WARRE'S WHITE PORT NV 16

CHOCOLATE PEANUT BUTTER TART 18

chocolate caramelia ganache, peanuts, cacao nib praline

TAYLOR FLADGATE TAWNY PORT 20YR 30

UBE BASQUE CHEESECAKE 19

huckleberry compote, blueberry, almond tuile

KRACHER AUSLESE 2023 18

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 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