

# DESSERT

## DUBAI CHOCOLATE SUNDAE 23

pistachio, kataifi, vanilla bean ice cream

GRGICH HILLS VIOLETTA LATE HARVEST SAUVIGNON BLANC 36

## CHOCOLATE PEANUT BUTTER TART 18

chocolate caramelia ganache, peanuts, cacao nib praline

TAYLOR FLADGATE TAWNY PORT 20YR 30

## BRULÉED BASQUE CHEESECAKE 18

roasted strawberries, fresh strawberries, strawberry jus, mint

ROYAL TOKAJI WINE CO. 5 PUTTONYOS 2019 26

## CREAMSICLE SHAVED ICE 16

citrus mango granita, sweetened condensed milk, coconut espuma

RHUM J.M. V.O. 1 OZ FLOAT 9



## MICHAEL MINA'S TRIPLE CHOCOLATE LAYER CHOCOLATE 17

strawberry jam, milk chocolate, 24k gold

## LAMILL COFFEE & TEA

organic loose leaf tea 9

*peppermint\*, chamomile\*,  
masala chai, earl grey, jasmine,  
english breakfast*

**\*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

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo  
Executive Sous Chef: Maiki Le

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