



Dining Room & Wine Bar

# DESSERT MENU

## DESSERT

### **Flaming Affogato** 32

Espresso, vanilla ice cream,  
sambucca

### **Chocolate Volcano** 24

Vanilla ice cream

### **Mango Coconut**

### **Panna Cotta** 24

Yuzu pearl

### **Baked Cheesecake** 24

Mascarpone

### **Premium Cheese Platter** 68

Chef's selection of 3 cheeses,  
condiments

# DESSERT WINE

45ML / BTL

**Fonseca**

## **10 Year Old Tawny Port**

**31 / 407**

**Tinta Amarela, Tempranillo, Touriga Nacional,  
Tinta Roriz, Tinta Barroca / PORTO, PORTUGAL**

Rich and warming, sweet;  
caramel, raisin and nutty notes.

**Fontanafredda**

## **Le Fronde Moscato d'Asti**

**17 / 196**

**Moscato / PIEDMONT, ITALY**

Aromatic and floral, sweet;  
peach, honey, lychee notes.

# COFFEE / TEA

COFFEE

HOT / COLD

TEA

**Regular**

**9 / 10**

**Espresso**

**9 / -**

**Latte**

**11 / 12**

**Cappucino**

**11 / 12**

**Decaf**

**11 / -**

**British Breakfast /**

**9**

**Chamomile Dream /**

**Earl Grey Lavender /**

**Straits Chai /**

**Marrakesh Mint /**

**Lemon Ginger Mint /**

**Pearl of the Orient /**

**Osmanthus Sencha**