

## spirits

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### whisky

|                                              |     |
|----------------------------------------------|-----|
| <i>lagavulin 16yo</i>                        | 30  |
| <i>dalmore 15yo</i>                          | 35  |
| <i>suntory yamazaki 12yo</i>                 | 46  |
| <i>pappy van winkle special reserve 15yo</i> | 124 |
| <i>the macallan time space mastery</i>       | 250 |

### brandy

|                                            |     |
|--------------------------------------------|-----|
| <i>rémy martin 1738</i>                    | 23  |
| <i>darroze 30yo les grands assemblages</i> | 38  |
| <i>hennessy xo</i>                         | 54  |
| <i>rémy martin louis XIII</i>              | 400 |

### tequila

|                             |    |
|-----------------------------|----|
| <i>fortaleza reposado</i>   | 24 |
| <i>don julio 1942 anejo</i> | 75 |
| <i>clase azul reposado</i>  | 70 |

### digestif

|                                        |    |
|----------------------------------------|----|
| <i>chartreuse yellow</i>               | 14 |
| <i>capreolus perry pear eau de vie</i> | 38 |
| <i>nonino picolit grappa</i>           | 45 |

full spirits list available

## dessert

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|                                                              |    |
|--------------------------------------------------------------|----|
| <b>salted caramel ice cream sundae</b>                       | 14 |
| <i>candied peanuts and popcorn</i><br><i>hot fudge sauce</i> |    |

|                             |    |
|-----------------------------|----|
| <b>coconut panna cotta</b>  | 12 |
| <i>tropical fruit, yuzu</i> |    |

|                                 |    |
|---------------------------------|----|
| <b>cherry eton mess</b>         | 14 |
| <i>white chocolate, vanilla</i> |    |

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| <b>english strawberry</b>                                                             | 12 |
| <i>yuzu infused strawberry and tapioca pearls</i><br><i>coconut poppy seed sorbet</i> |    |

|                                             |   |
|---------------------------------------------|---|
| <b>tres leches cake</b>                     | 8 |
| <i>toasted meringue, chocolate shavings</i> |   |

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>dark chocolate and passion fruit</b>                                      | 14 |
| <i>chocolate custard cake, bitter caramel</i><br><i>passion fruit sorbet</i> |    |

## dessert wine

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|                                               |
|-----------------------------------------------|
| <b>20 y.o. tawny port</b>                     |
| <i>sandeman, portugal n.v. (4.5l. bottle)</i> |
| 18/750                                        |

|                                         |
|-----------------------------------------|
| <b>moscato d'asti</b>                   |
| <i>pio cesare, piedmont, italy 2022</i> |
| 15/75                                   |

|                            |
|----------------------------|
| <b>vintage port, warre</b> |
| <i>portugal 1994</i>       |
| 35/250                     |

|                                                         |
|---------------------------------------------------------|
| <b>niagara icewine vidal 'gold'</b>                     |
| <i>inniskillin, ontario, canada 2022 (375ml bottle)</i> |
| 30/95                                                   |

|                                                   |
|---------------------------------------------------|
| <b>tokaji édes szamorodni</b>                     |
| <i>szepsy, tokaj, hungary 2017 (500ml bottle)</i> |
| 28/130                                            |

|                                      |
|--------------------------------------|
| <b>blandy's madeira sercial</b>      |
| <i>portugal, 2008 (500ml bottle)</i> |
| 28/130                               |

|                               |
|-------------------------------|
| <b>château d'yquem</b>        |
| <i>sauternes, france 2010</i> |
| 95/750                        |

executive chef benjamin boeynaems  
chef jean-georges vongerichten

due to the presence of allergens in our kitchen, we  
unfortunately cannot guarantee any menu item completely free  
from a particular allergen.

all prices are inclusive of vat at the current rate.  
a discretionary service charge of 15% will be added to your bill.