

spirits

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

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

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

green apple, fennel & earl grey pavlova	14
<i>sicilian pistachio cream</i>	

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

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

dessert wine

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

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

macvin du jura, domaine overnoy
<i>jura, france n.v.</i>
19/95

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

vin santo del chianti rufina
<i>selvapiana (500ml bottle) tuscan, italy, 2017</i>
25/120

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

château d'yquem
<i>sauternes, france 2011</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.