


DOLCI

DOLCI

Chocolate Figs (2) 6 pp

Vanilla Bean Ice-Cream
scoop w/- chocolate sauce 7

Ferrero Rocher Ice-Cream
scoop w/- chocolate sauce 8

Affogato
w/ - espresso, liqueur & biscotti 16

Chocolate & Sour Cherry Pudding
chocolate sauce & vanilla bean ice-cream 16

Crème Caramel
soft caramel 16

Tiramisu
traditional Italian dessert 16

Raspberry & Vanilla Creme Brûlée ^(SP)
crusted caramelised sugar 16

Valrhona Chocolate Caramélia Tart
70% Valrhona w/- vanilla bean ice-cream 16

Sticky Date Pudding
butterscotch sauce & vanilla bean ice-cream 16

FORMAGGI



Saint Agur *Auvergne, France*
soft double cream blue cheese,
smooth & rich 20

Brie "Coeur De Lion" *Île-De-France*
soft pasteurized cows milk,
rich, creamy, strong, bloomy, rind 20

Comté *France*
aged, semi hard cow's milk
fruity, smoky & sweet
20

Ask your waiter for wine recommendations

Harney & Sons Tea

S.P.Q.R breakfast, earl grey, dorchester breakfast, hot
cinnamon spice, chocolate, peppermint
paris (caramel, currant & vanilla) pomegranate
oolong, citron green, japanese sencha, caribe (guava,
coconut, strawberry) ginger & liquorice

LIQUID DESSERT

Dessert Wines

Yalumba
Botrytis Viognier, SA, '14 11.5 / 57.5

Jules Taylor
Late Harvest Sauvignon Blanc '14 14.5 / 72.5

De Bortoli
Noble One '11 18.5 / 92.5

Chapoutier
Muscat De Beaumes De Venise '12 12 / 60

Digestivo

Limoncello (*Traditional Italian lemon liqueur*) 9.5

Fernet Branca 8.5

Grappa 10

Cognac

Remy Martin VSOP 19.5

Hennessey VSOP 19.5

Hennessey XO 30

Courvoisier VSOP 19.5

Ports

Taylors 20 year Tawny 15.5

Taylors 10 year Tawny 12.5

Six Grapes Unfiltered Reserve 8.5

Grahams Fine Tawny 8

Liqueur Coffees

**Amaretto, Baileys, Benedictine, Cointreau,
Drambuie, Frangelico, Galliano, Glayva,
Grand Marnier, Kahlua, Sambuca.**