

## *Les desserts*

### **Trio déconstruit au chocolat - \$18.00**

*Dark chocolate crémeux, olive oil and chocolate air, tangy apricot puree, chocolate soil and gooey toasted marshmallows*

### **Panacotta « My way » - \$18.00**

*Raspberry pannacotta, crispy meringue, orange puree, hazelnut sponge and streusel*

### **Pudding à la mangue - \$18.00**

*Mango pudding, Chantilly foam, milk chocolate ganache, caramelised pecan and passion fruit ice-cream*

### **Tarte au citron et pignon de pin - \$18.00**

*Lemon and pine nut tart, sweet mascarpone cream, crystallised honey and thyme ice-cream*

### **Crème brûlée traditionnelle - \$18.00**

*Traditional crème brûlée, orange and rosemary confit*

### **Tiramisu - \$18.00**

*Mascarpone, Amaretto sponge, coffee, crème fraîche, coffee macaroon and dark chocolate*

### **Crêpes Suzette - \$24.00**

*Made the traditional way - crepes flambéed in orange syrup and Grand Marnier*

### **Assiette de petits fours - \$11.00**

*Selection of mignardises and sweet delicacies to match your coffee or tea*

## *L'assiette à fromages \$22.00*

**Selection of three French cheeses** *with condiments and homemade bread*

## *After dinner drinks*

### *Hot drinks*

Coffee/Gourmet Dilmah tea	\$ 4.00
Irish coffee	\$14.00
Affogato	\$16.00

### *Cognac (50ml)*

Hennessy Vs	\$15.00
Delamain Pale Xo	\$35.00
Cohiba	\$80.00
Courvoisier exclusif VSOP	\$30.00
Hine VSOP	\$22.00

### *Ports*

Graham's Fine tawny	\$10.00
Graham's Vintage 2006	\$15.00
Graham's 10 years old	\$20.00
Graham's 20 years old	\$35.00

### *Varietals*

Delord Armagnac XO	\$20.00
Château Dubreuil Calvados VSOP	\$12.00

### *Cocktails*

**Brandy Alexander** - Hennessy Vs, dark and white cream de cacao, sugar and cream.

**Port Royal** - House spiced rum, ruby port, cigar syrup, chirory essence and egg.