

Dessert

TIRAMISU RM 28

Layers of sponge fingers soaked in espresso and topped with mascarpone cream and a dusting of cocoa powder

PANNA COTTA RM 24

Creamy custard with strawberry coulis

CRÈME BRÛLÉE RM 24

Orange infused custard topped with a thin caramelized sugar crust

MOLTEN CHOCOLATE CAKE RM 32

*Served with vanilla ice cream
(min. 20 minutes)*

GELATO RM 12

*Pistachio, vanilla, chocolate, strawberry, lemon
(single scoop)*

SORBETTO RM 20

Lemon sorbet with a splash of vodka and white wine

Digestives

FERNET BRANCA MONTENEGRO AVERNA AMARETTO DISARONNO SAMBUCA LIMONCELLO (HOMEMADE) BAILEYS	RM 22
AMARO ESSENZIALE AMARO BOMBA SILVIA CARTA	RM 24
RON ZACAPA CENTENARIO 23YRS	RM 42

Grappa

GRAPPA BIANCA CENDOLINI	RM 28
GRAPPA VERNACCIA SILVIO CARTA	RM 32

Brandy – Cognac – Armagnac

HENNESSY VSOP	RM 38
HENNESSY XO	RM 62
DE LORD ARMAGNAC	RM 28

Liqueur Coffee

IRISH/JAMESON SHAKERATO/BAILEYS	RM 32
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Coffee & Tea

ESPRESSO MACCHIATO AMERICANO	RM 12
DOUBLE ESPRESSO DOUBLE MACCHIATO CAPPUCCINO	RM 16
CAFFE LATTE MOCHA	RM 18
ENGLISH BREAKFAST EARL GREY GREEN TEA CHAMOMILE PEPPERMINT LEMON TEA	RM 12