

## DESSERT

Tiramisu RM25

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

Panna cotta RM22

*Creamy custard with caramel sauce*

Crème brûlée RM22

*Orange infused custard topped with a thin caramelized sugar crust*

Molten chocolate cake RM32

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

Gelato RM12

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

Sorbetto RM18

*Lemon sorbet with a splash of vodka and white wine*

## DIGESTIVE

Jagermeister – Fernet Branca – Branca Menta – Montenegro – Averna – Amaretto DiSaronno RM22

Limoncello – Sambuca RM24

Ron Zacapa 23 yrs RM42

Ron Zacapa XO RM62

Plantation OFTD RM46

Hennessy VSOP RM36

Hennessy XO RM62

## GRAPPA

Brunello – Castagner 3yrs RM35

## LIQUEURED COFFEE

Irish/Jameson – Italian/Galliano – French/Grand Marnier – Jamaican/Rum

Royale/Brandy – Shekerato/Baileys RM32

## COFFEE & TEA

Espresso – Macchiato – Americano RM10

Double Espresso – Mocha RM14

Cappuccino – Caffe Latte – Iced Coffee – Hot Chocolate RM15

English Breakfast – Earl Grey – Green Tea – Chamomile Tea – Peppermint Tea RM12