



DOLCI – DESSERT

Tiramisu	11
Vanilla Bean Panna Cotta fig and balsamic compote	11
Pine Nut and Olive Oil Crumb Cake lemon sorbet	11

APRÉS

Caffé Coretto espresso with a dash of Grand Marnier	6
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DESSERT WINES

Chapoutier 'Bila-Haut' Banyuls 2015, Roussillon, France	10
grenache based fortified wine, rich berry fruit, cocoa	
Inniskillin Riesling Icewine 2017, Okanagan, BC	21
lusciously sweet, juicy pear, honeyed lemon	

SPIRITED PLEASURES

Marolo Grappa di Moscato, Piemonte, Italy	22
aromatic with grape and floral notes. rich in flavour, silky, smooth texture	
Pere Magliore Calvados VS, Normandy, France	12
oak-aged apple brandy showing baked caramelized apple, orange peel and cinnamon	
Glenmorangie 'Quinta Ruban' Single Malt 14 Yr, Highland, Scotland	19
aged in ex-Bourbon and Port casks, orange, marshmallow and chocolatey	