

DESSERTS

PINEAPPLE & RASPBERRY CRÈME BRÛLÉE \$11

Pineapple & vanilla custard, honey sugar crisp, raspberry coulis,
fresh caramelized pineapple, sweet cream

POACHED PEAR TART \$12

Spiced red wine, bartlett pear, almond frangipane, raspberry marmalade,
black cherry mousse, toasted almonds, mango sauce

VANILLA BEAN CHEESECAKE \$12

Seasonal fruit compote, sweet cream, Dutch cocoa powder, gaufrette cookie

CHOCOLATE CHERRY ENTREMET \$13

Dark Belgium chocolate mousse, chocolate brownie, black cherry mousse,
crème anglaise, chocolate ribbon, sweet cream, Bing cherries

CAPPUCCINO POT DE CRÈME \$13

Coffee and dark chocolate canelé custard, hazelnut blondie, blackberry mousse,
chocolate sea salt twig, blackberry coulis

THE BUGLER CALL \$15

Chef's weekly featured dessert, please ask your server for details

DIGESTIFS

ESPRESSO \$7

CAPPUCCINO \$7

MOCHA LATTE \$7

GRAHAM'S TAWNY PORTS 10/20/30 \$9/\$12/\$25

LIMONCELLO \$10

**VON WINNING ESTATE, RIESLING TROCKEN,
PFALZ, GERMANY, 2019 \$12**

ESPRESSO MARTINI \$12

Vodka, Kahlua, espresso, coffee beans

SAMBUCA \$12