



DESSERT MENU

ENJOY!

- VANILLA AND LEMON RISSOTTO** 13.75
accompanied by a mandarin, mint
and native pepper berry salad
- PEAR TARTE TATIN** 13.75
served with cognac and prune ice-cream
- BITTER CHOCOLATE, CHILLI, CARDAMOM CAKE** 13.75
served with glace chilli, cardamom syrup and crème fraiche
- CHOCOLATE DECADENT PLATE (Serves Two)** 33.50
assortment of chocolate desserts
- CHOCOLATE AND HAZELNUT FRANGIPANE TART** 13.75
with chocolate ice-cream
- CHOCOLATE SOUFFLÉ** 13.75
with rhubarb and pouring cream
- SELECTION OF THE KITCHEN DOOR ICE CREAMS** 13.75
- GOURMET SELECTION OF CHEESE**
(PLEASE REFER TO NEXT PAGE FOR SELECTION)
accompanied with breads and glazed cumquats

STICKIES AND FORTIFIEDS B / G

- ROMATE 'CARDENAL' CISNEROS' PEDRO XIMENEZ 49 / 8
- 2009 MR. RIGGS 'STICKY END' VIOGNIER 27 / 8
- NV PENNY'S HILL ALMOND LIQUEUR 27 / 8
- NV PENNY'S HILL 'VETERAN' VERY OLD FORTIFIED 32 / 8

COFFEE & LOOSE LEAF TEA

- RIO COFFEE 3.5
- ENGLISH BREAKFAST 4.5
- EARL GREY WITH BLUE FLOWER
- PEPPERMINT
- GINGER AND LEMONGRASS
- JAPANESE GREEN TEA
- BLACK RUSSIAN

