

From the Bar...

COFFEE

Americano, Espresso	130.00
Double Espresso	180.00
Cappuccino, Latte, Mocha	150.00
Irish Coffee	350.00

TEA By RONNEFELDT

Choose from an assortment of Black, Green, and Herbal teas	140.00
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PREMIUM LIQUEUR

	300.00
- Grand Marnier	300.00
- Amaretto	300.00
- Cointreau	300.00
- Drambuie	300.00
- Tia Maria	300.00
- Kahlua	300.00
- Bailey's	300.00

SHERRY AND PORT

- Tio Pepe	350.00
- Harvey's Bristol Cream	350.00
- Tay's Ruby	350.00
- Graham's	400.00
- Graham's Vintage 1977	1,950.00

DIGESTIVE

- Chatreuse Green	300.00
- Fernet Branca	300.00
- Jägermeister	300.00
- Lemoncello - Villa Sandi	450.00

GRAPPA

- Moscato Passito di Pantelleria, Duca di Castelmonte	450.00
- di Brunello di Montalcino Riserva, Mastrojanni	450.00

CALVADOS

- CD Calvados Du Pays d'Aughors d'Age	300.00
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COGNAC - Ultimate

Remy Martin Louis XIII	4,900.00
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COGNAC – Superior

- Hennessy X.O.	1,250.00
- Remy Martin X.O.	1,250.00
- Martell Gordon Bleu	1,250.00
- Courvoisier X.O.	1,250.00

COGNAC - Premium

- Hennessy V.S.O.P.	450.00
- Remy Martin V.S.O.P.	450.00
- Courvoisier V.S.O.P.	450.00
- Martell V.S.O.P.	450.00

Habanas...

Selection of fine Cuban Cigars

Please ask your waiter

Cheese

Selection of Cheeses	990.00
Gruyere, Mozzarella, Camembert, Ste Maura, Dutch Blue Cheese	

Sweets

Home-made Sorbet	per scoop 90.00
Please ask your waiter for today's selection	
Home-made Ice Cream	per scoop 120.00
Please ask your waiter for today's selection	
Selection of Seasonal Tropical Fresh Fruits	210.00
Chocolate 4-Ways	250.00
Combination of banana chocolate mousse Draped with dark chocolate, crispy banana on Chopped pistachio with dark chocolate ice cream Topped with vanilla sauce and sliced almonds, White chocolate cage with strawberry mousse, and strawberry jelly bites	
Coconut Mango Delight	250.00
Flower of white chocolate with layers of Mango jelly and coconut mousse served with mango sauce, mixed berries and homemade coconut ice cream	
Honey & Lemon Millefeuille	250.00
Crispy puff pastry layered with honey mousse and lemon cream accompanied with caramel cream, pistachio praline, meringue, and vanilla ice cream	
Mango & Sticky Rice	290.00
Seasonal fresh sweet mango, served with sticky rice and coconut milk	
Poached Pear	370.00
Pear poached in red wine with Thai herbs Accompanied with mixed berries and seasonal tropical fruits	
Chocolate Fondant	390.00
Topped with sherry and cream accompanied with vanilla ice-cream	
Melted Chocolate Dome	390.00
Served with a mini strawberry crepe with mixed berries, mint praline, vanilla ice cream, and a Kahlua milk sauce	
Wanakarn Coconut Panna Cotta	390.00
Served with fresh mango, passion fruits sauce, and your choice of ice-cream	