

AFTER DINNER DRINKS

Dessert Wines

Banyuls, M. Chapoutier, Rhone, France, 2003	13.00
Belle de Brillet, France	12.00
Lilypilly, Noble Blend, New South Wales, Australia, 2002	10.00
Moscato d'Asti, Casa Vincola Marengo, Italy, 2004	8.00

Ports

Dows Vintage, 1985	28.00
Dows Late Bottle Vintage Port, 2000	9.00

Cognacs

Frapin, Chateau Fontpinot, X.O	20.00
Martell, Cordon Bleu	16.00
Remy Martin, V.S.O.P.	10.00
Courvoisier, V.S.	8.00
Hennessy, V.S.	8.00

Eaux de Vie

G.E. Massenez, Mirabelle (Yellow Plum)	22.50
G.E. Massenez, Framboise Sauvage (Wild Raspberry)	22.50
G.E. Massenez, Poire William (Pear)	22.50

DESSERTS

Chocolate Sampler	12.00
<i>White Chocolate Passion Fruit Opera Cake, Mini Chocolate Cake, Raspberry Truffle and Chocolate Sorbet</i>	
Summer Mixed Berries with Strawberry Gelato and Mint Coulis	9.00
Peach Tatin	8.00
<i>Caramelized Roasted Peach Tart with Peach Ice Cream and Anglaise</i>	
Banana Chocolate Tartlet with Caramelized Banana	9.00
<i>Roasted Banana Ice Cream, Warm Honey-Ginger Syrup and Sabayon Sauce</i>	
Warm Chocolate Cake with Valrhona Chocolate Sauce	8.00
<i>Vanilla Ice Cream</i>	
Coconut Panna Cotta	7.00
<i>Raspberry Coulis and Fresh Berries</i>	
Mango Crème Brûlée	7.00
Sorbet or Ice Cream (Choice of Three)	8.00
<i>Ginger, Banana, Chocolate and Vanilla Ice Cream Strawberry-- Cardamom, Coconut-Pineapple, Lychee, Raspberry and Mango Sorbet</i>	

SELECTION OF FINE TEAS AND COFFEE

Individual Pot of Brewed Tea	3.00
China Sichuan Oolong Tea	
Chur She Jasmine Tea	
100% Natural Caffeine Free Green Tea	
Classic French Roast Coffee	3.00
Espresso	3.50
Cappuccino	3.50