

# *Tree Room*

## DESSERT

### **Honey Carrot Cheesecake**

Cinnamon Mousse, Dried Pineapple Flower, Candied Walnut

12

### **Chocolate Decadence**

Roasted White Chocolate Panna Cotta, Hazelnut Mousse, Pot de Creme

12

### **Berries & Custard**

Assorted Berries, Crème Anglaise

12

### **Chocolate Raspberry Cake**

Raspberry Coulis, Coconut Sorbet, Raspberry Glass

12

### **Assorted Sorbets or Ice Cream**

Sorbets or Ice Cream of the

10

## *After Dinner Drinks*

### **Coffee & Tee**

Cappuccino	6
Café Latte	6
Espresso	4

### **Whole Leaf Loose Teas 6**

English Breakfast
Ear Grey
Orange Dulce
Green Tea Tropical
African Amber
Mint Mélange

### **Port**

Taylor Fladgate Tawney	8
Dow 20 Year Tawny	18
Quinta Santa 2004	22
Dow Vintage 2016	38

### **Cognac & Armagnac**

Courvoisier V.S.	8
Courvoisier V.S.O.P	10
Remy Martin V.S.O.P	11
Delemain “Pale & Dry”	19
Courvoisier X.O.	33
Germain-Robin X.O.	33
Delemain “Vespers”	35

### **Grahams Vintage Pairing/ Glass**

2000	17/32
2003	10/18

### **Dessert Wines**

Saracco, Moscato D’asti, Piedmont Italy	8/35
Quady Essensia, Orange Muscat, Madera California	12/60
PX Don Gran Reserva 1985 375 ml	81
Veuve Clicquot Demi Sec NV 375 ml	82
Far Niente “Dolce” Napa 2010 375 ml	140
Innisikillin Vidal Ice wine 2007 375 ml	217
Chateau D’Yquem Sauternes 2005 375 ml	1010