

DESSERTS

- Grand Assiette of Desserts (for two) 52
- Poached William Pear, Pear Purée, Vanilla Pannacotta and Lemongrass Sorbet 20
- Iced Hazelnut Parfait, Brandy Soaked Cherries and Caramel Sauce 22
- Seasonal Crème Brûlée 24
- Light Raspberry Mousse, Almond Toffee and White Chocolate Ice Cream 22
- Selection of Fruit Sorbets and “Langues-De-Chat” 18
- Warm Manjari Chocolate Tart, Mascarpone Cream and Crystallised Orange 26
- Crêpes Suzette (Tableside service) 34

SWEET WINES

Moscato d’ Asti, Saracco, Italy	2010	21
Muscat de Beaumes-de-Venise, M. Chapoutier, France	2010	25
Rivesaltes Ambré, Domaine des Chênes, France	2004	27
Dolç Mataró, Alta Alella, Spain	2010	28
Cloudy Bay, Late Harvest Riesling, New Zealand	2006	34

COCKTAILS 19

Ristretto Martini
Ristretto is shaken with Vodka, Galliano Ristretto Liqueur, crowned with spiced espresso espuma.

White Tigers Milk
Calvados and Apricot Liqueur shaken with cream and vanilla for a rich, seductive cocktail.

Treacle
Zacapa 23-year-old rum with hand-cut ice, a touch of sugar, and fresh apple juice finished with Xocolatl Bitters.

Lemon Meringuetini
Fresh lemon zest, vodka and Baileys with vanilla.

EQUINOX

