
DESSERT

HAZELNUT CRUNCH BAR chocolate hazelnut ganache, feuilletine, apricot purée, spiced popcorn & caramel mousse	12
PINEAPPLE RUM CAKE polenta cake, caramelized pineapple, fluff, coconut sorbet & cherry rum broth	10
BRULÉED CHOCOLATE CUSTARD almond coconut shortbread, raspberry coulis & beet tuille	11
PAVLOVA lemon curd, macerated berries, blueberry cake, lavender macaron & honey ice cream	11
STRAWBERRY RHUBARB TART brown butter filling, poached fennel, strawberry glaze & nasturtium ice cream	12
SEASONAL GELATO & SORBET	8

AFTER DINNER

Taylor Fladgate 10 yr Tawny Port	14
La Fleur d'Or Sauternes, 2013	9
Madiera	
Blandy's Sercial 5 year	12
Cossart and Gordon Bual 15 year	16
Amaro	
Nonino	7
Varnelli l'Erborista	9
Varnelli Sibia	9
Grappa	
Jacopo Poli Aromatico	8
Sassicaia	18

extensive scotch & cognac list available

COFFEE

OLIVER'S PRIVATE BLEND		HAWAIIAN KONA	
FRENCH PRESS		COFFEE	3.5
petite	5	MIGHTY LEAF	
grande	10	TEA	4.5
LATTE &		ESPRESSO	4.5
CAPPUCCINO	5.5		