

Dessert

FLOURLESS CHOCOLATE BAR

valrhona chocolate mousse,
raspberry tayberry sorbet

PAVLOVA

crunchy meringue, rhubarb & strawberry sorbet,
strawberry water

CHERRIES AND TEA

almond biscuit,
cherries roasted with exotic fruit tea sorbet

LOCAL STONE FRUIT

mexican vanilla bean panna cotta,
roasted peaches & apricots with basil sorbet

PROFITEROLES

vanilla ice cream, valrhona chocolate sauce

EXECUTIVE PASTRY CHEF SYLVAIN MARRARI



LOUIS XIII

Remy de Martin
GRANDE CHAMPAGNE COGNAC

ONE CENTURY IN A BOTTLE

Each decanter takes four generations
of cellar masters over 100 years to craft.

*A firework of aromas with floral, spice, fruit, wood and
nut dimensions, LOUIS XIII has unparalleled complexity
and an extremely long finish of up to one hour.*

One Ounce Two Ounces

Porto

Fonseca 10 year
Fonseca 20 year
Maynard Colheita 1997
Maynard Colheita 1970
Maynard Colheita 1963

Cognac

Courvoisier VSOP
Hennessy VSOP
Remy Martin VSOP
Remy Martin XO
Martell Cordon Bleu

Scotch & Whiskey

Balvenie 15 year
Buchanan 18 year
Chivas Regal 18 year
Craigellachie 13 year
Craigellachie 23 year
Dalwhinnie 15 year
Glenfiddich 12 year
Glenlivet 18 year
Macallan 12 year
Macallan 18 year
Johnnie Walker Black
Johnnie Walker Blue

Rum

Facundo Eximo
Facundo Exquisito
Facundo Paraiso
Myers's Dark
Zacapa 23 Solera

Grappa

Poli Sarpa
Poli Cleopatra – 1 year American Oak
Poli Barrique – 2000 vintage