

Desserts

Bea's cheese cake 95

Strawberry coulis, sesame tuile

Crème Brûlée 95

Amarula scented, sugar glaze, raspberry sorbet

Crepe Suzette

Cointreau, orange segments, homemade honeycomb ice cream **125**

Blood Orange and Vanilla Panna Cotta

Orange ice cream, stewed orange segments, pomegranate, meringue crumble **95**

Dessert Tasting Plate

Passionfruit and elderflower cheesecake, chocolate custard brownie, green tea mousse, green grape jelly **120**

Baked Alaska

Orange scented sponge, chocolate nougat ice cream, drunken cherries, tuille cigar **95**

Salted Chocolate Delice

Crème caramel, popcorn and honeycomb chouquettes **95**

This menu is subject to change without notice (Depending on availability of products and continuous menu changes) Please note that some menu items may contain or have traces of nuts and nut oils or may have been made alongside other products containing nuts. Should you have any specific dietary requirements please discuss this with your waitron.

Dessert Wines

Waterford Heatherleigh NV 70

Stellenbosch

Opulent botrytis dessert, wafts apricots, almonds and a complex luxurious sweet sugar with cleansing acidity

Klein Constantia Vin de Constance 135

2013 **Constantia**

The jewel of South Africa This world-class wine has a very inviting dark straw, light golden colour. The nose is packed with orange, honey, raisins, lots of apricots and ripe peaches. A very big palate with a slightly spicy finish. A great wine

Beaumont Goutte d'Or 75

2015 **Walker Bay**

Blend of honeyed Semillon and fresh Sauvignon with dusty botrytis complexity

Port

Imported

Graham's Vintage 155

2003 Great depth of structure, endless ripe blackberry finish

Local

Allesverloren 35

2010

Velvety and rich with a soft, smooth lingering fruit cake finish

Cognac

Courvoisier VS 60

Amber in colour, silky smooth with some chocolate overtones and a nutty, slightly citrus finish. Hints of vanilla, grilled almonds and port wine

Hennessy VSOP 105

Delicate, subtly wooded and slightly