

GRILL ROOM

Dessert Menu

White Chocolate Fondant 155

Yuzu pearls, black sesame ice cream, lace tuille

Chocolate Pot 155

Salted caramel marshmallow, genoise petit four, cookies and cream ice cream

Black Forest Entremets 125

Rum macerated cherries, sacher torte, lavender jelly, feuilletine glaze

Pear Crostata 105

French pear demerara, caramelized fig ice cream, custard vol au vont

Vegan Chocolate Brownie 125

Seasonal sorbet, chocolate and coconut sauce, almond tuille

Bea's Famous Cheesecake 125

Strawberry coulis, berry compote, sesame tuile, strawberry jelly

Crème Brulee Tart 120

Strawberry coulis, sesame tuile with sorbet

Crepe Suzette 170

With honeycomb ice-cream

This menu is subject to change without notice (depending on availability of products). Please note that some menu items may contain traces of nuts and nut oils or may have been prepared alongside other products containing nuts.

Dessert Wines

Waterford Heatherleigh NV 140

Stellenbosch

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

Klein Constantia Vin de Constance 360

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 125

2015 Walker Bay

Blend of honeyed Semillon and fresh Sauvignon with dusty botrytis complexity

Flight Trays

Enjoy a 15ml sample of 3 different after dinner expressions from countries around the world

Scottish Single Malt Whisky 130

The Glenlivet

Founders Reserve, 12yrs, 15yrs

South African Cape Fortified Red 95

De Krans

Tawny, Ruby, Vintage

French Cognac 150

Hennessey

VS, VSOP, XO