



AMERICAN

BAR & GRILL

DESSERT & CHEESE

800 each

MOLTEN CHOCOLATE LAVA CAKE

vanilla ice cream, sour cherries, kirsch



BAKED SOUR CREAM CHEESECAKE

graham cracker cookie crust,
seasonal fruit sauce



BOURBON CARROT CAKE

walnuts, bourbon cream
cheese frosting



APPLE PIE

add complimentary vanilla ice cream



SPICED POACHED PEAR

wyke farms vintage cheddar cheese
pie, almond tuile, vanilla ice cream,
blackberry and port sauce



YUZU SHERBET

300



MANGO SORBET

300



ICE CREAM

flavor of the day

vanilla

chocolate

coconut

300



CHARCUTERIE AND CHEESE SELECTION

artisanal cheeses and cured meats
with dried fruits and crackers



2,100

DIGESTIFS

PORT

nv sandeman ruby

850

2000 graham's vintage port

3,850

GRAPPA

sarpa di poli

1,580

sarpa barrique di poli

1,810

CALVADOS

calvados boulard

1,410

pomme prisonnière

2,530

HOT DRINKS

SEGAFREDO ZANETTI

coffee • espresso • decaf *free refills* 510

cappuccino • café latte • café mocha 540

ART OF TEA

jas-certified organic with biodegradable packaging

earl grey • english breakfast • masala chai • jasmine

reserve • mint green • apricot escape* • french lemon

ginger* • egyptian chamomile* • italian blood orange*

**caffeine-free*

350

YUZU-GINGER

690

CHAI LATTE

570

HOT CHOCOLATE

570

IRISH COFFEE

jameson black barrel irish whiskey, baileys irish cream,

brown sugar, whipped cream, cinnamon

1,000

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items).

Please discuss any food allergies or dietary requirements with your server.