

DESSERTS

Executive Pastry Chef, Bikram Sandhu

ROASTED PISTACHIO CHEESECAKE ~ 16

creamy roasted pistachio and wildflower honey cheesecake and caramel glazed, finished with mascarpone chantilly, pistachio crumble, raspberry dust and honey tuile.

ORANGE & STAR ANISE CRÈME BRULEE ~ 15

bright orange zest infused into delicate custard, balanced with star anise spice and a touch of citrus crisp. served with dried nut biscotti. (NF)

BAKED ALASKA ~ 17

a show-stopping classic with layers of sponge cake and seasonal ice cream encased in golden torched meringue (NF)

ECHOES OF COFFEE ~ 17

coffee sponge, ganache, yuzu coffee gel, coffee crumb, coffee tuile, and espresso meringue. A luxurious journey through texture, aroma, and balance.

HOUSEMADE ICE CREAM & SORBETS ~ 15

A rotating selection of seasonal flavours, crafted in-house with local ingredients and classic technique. (GF, NF)



DRINKS & WARMERS

Cognacs & Brandies *1oz pour*

COURVOISIER VS	~ 10
COURVOISIER VSOP	~ 15
HENNESSY VS	~ 17
JOY ARMAGNAC	~ 25
LAUBADE ARMAGNAC	~ 34
HENNESSY XO	~ 55
REMY MARTIN LOUIS XIII	~ 400

Port *2oz pour*

TAYLOR FALDGATE	
10 Year Tawny, Portugal	~ 15
20 Year Tawny, Portugal	~ 20
30 Year Tawny, Portugal	~ 35
40 Year Tawny, Portugal	~ 45
PENFOLDS GRANDFATHER	
20 Year Rare Tawny, Australia	~ 20

Fortified Wine

2oz / 375ml btl

BURROWING OWL, OLIVER Coruja	~ 18 / 105
MISSION HILL, WEST KELOWNA Reserve Riesling Ice Wine	~ 30 / 155
DESERT HILLS, OLIVER Ambassador	~ 60 (btl)
QUAILS' GATE, WEST KELOWNA Fortified Vintage Foch	~ 85 (btl)

Warmers

2oz - 12

CARIBBEAN COFFEE
Dark roast coffee, Bumbu rum, Goslings rum, americano, whipped cream
CALLAHAN COFFEE
Dark roast coffee, Jameson Irish whiskey, Baileys, Irish Mist
BAILEY'S GINGERBREAD LATTE
Bailey's, gingerbread syrup, espresso, steamed milk, whipped cream

