

Desserts

CLASSIC APPLE TART 14

*Granny Smith apple confit, prunes and
armagnac ice cream*

COOKIES & CREAM 16

*dark chocolate shortbread,
white chocolate ganache, spiked milkshake*

FROZEN S'MORES 14

*toasted marshmallow, chocolate fudge,
blueberries, spiced cookies*

COFFEE PROFITEROLES 16

mascarpone-marsala wine ice cream, mocha sauce

THE BLACK SWAN FIREBALL 22

a spectacle to behold, served tableside

MIXED BERRY PAVLOVA 16

yoghurt ice cream, meringue, mixed berries

WINES

GLS / BTL

DESSERT (100ML)

G.D VAJRA, MOSCATO D'ASTI 2016 15 / 90
Piedmont, Italy

ZILLIKEN, RAUSCH, RIESLING SPÄTLESE 2015 25 / 185
Mosel, Germany

FORTIFIED

DALVA, LATE BOTTLED VINTAGE 2010 (100 ML) 20 / 140
Douro, Portugal

EMILIO LUSTAU, MANZANILLA 17 / 60
PAPIRUSA NV (100 ML / 375 ML)
Jerez, Spain

PAPA PALHETA COFFEE

ESPRESSO 7

WHITE / BLACK / MOCHA 8

A.MUSE PROJECTS TEA

CHAMOMILE 10
classic, soothing

EMERALD MINT 10
organic jasmine green tea, peppermint, spearmint

THE BOUQUET 10
rooibos, vanilla, rose petals

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE