



DESSERT MENU

DESSERTS		DESSERT WINES	60ml	Bottle	RARE	30ml
Fresh sorbet of the day	9	2021 Frogmore Creek 'Iced' Riesling Coal River Valley, Tasmania (375ml)	15	85	1931 Toro Albalá Don Pedro Ximénez 'Convento Seleccion' Andalucia, Spain	45
Pistachio mafroukeh, soured apricot amardine, ashta cream	18	2020 Prophet's Rock 'Vin de Paille' Pinot Gris Central Otago, New Zealand (375ml)	39	219	1954 Henriques & Henriques Boal	55
Woodfired coconut basbousa, fenugreek custard, Jersey milk ice-cream	21	2018 Château Rieussec 1er Grand Cru Sémillon, Sauvignon Blanc Sauternes, France (375ml)	22	130	TEA + COFFEE	
Tamir and olive oil cake, coconut labneh, jazarieh	17				COFFEE	5
Chocolate and tahini mahmoul, currants, clotted cream	18	2016 Royal Tokaji '6 Puttonyos' Aszú Furmint Blend Tokaji, Hungary (500ml)	38	279	Reformatory Caffeine Lab Loma Verde blend, Colombia	
COCKTAILS TO FINISH		SHERRY + PORT + MADEIRA		60ml	TEA BY TEA CRAFT	6
Affogato - White Possum Hazelnut White Possum Amaretto White Possum Dark Cocoa	17	2019 Toro Albala Don Pedro Ximénez 2019, Andalucia, Spain 1999 Toro Albala Don Pedro Ximénez 1999, Andalucia, Spain		19 29	Assam Single origin black tea	
Brandy Alexander Havana Dark Rum, Dark Cocoa, Madeira, Coconut	22	Quinta do Noval Tawny 10 years old, Douro, Portugal 1999 Quinta do Vesuvio 'Vintage port', Douro, Portugal		18 34	Egyptian Ice Organic hibiscus, rose, silver jasmine, Ceylon orange pekoe	
NOUR Espresso Martini Wyborowa Vodka, White Possum Hazelnut, Halva Orgeat, Espresso	24	15 Years Old Henriques & Henriques Dry Sercial		23	Karavan Black tea, green tea, rose, peppermint, bergamot	
Zaitoon Old Fashion Olive Oil washed Martell VS Cognac, Cardamom Bitters, Rosemary	25	10 Years Old Henriques & Henriques Sweet Bual 5 Years Old Henriques & Henriques Finest Full Rich Tinta Negra moll		21 17	Silver Jasmine Triple infused jasmine blossoms Inhale Exhale Thyme, peppermint, lemon myrtle, star anise, liquorice root	
					Peace + Quiet Chamomile, lavender, rose	
					Earl grey, Fresh mint tea	

1.2% surcharge on all credit cards. 12.5% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays. Groups of 7 guests and above will be required to dine on one of our banquet menus and a discretionary service charge of 10% will be added to the final bill. Bills may be split over no more than 2 cards. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.