

Les desserts \$18.00

Crème brûlée saveur asiatique

with green tea, citrus, chocolate ginger shaving

Orange Mécanique « Clockwork Orange »

Iced soufflé Grand-Marnier, lemon sorbet, lime foam and macaroon, meringue, vanilla yoghurt and orange

Pannacotta au poivre figue pochée

Black pepper pannacotta and poached fig with syrup cigar and nougatine

L'assiette gourmande

Profiterole and chocolate sauce, warm apple tarte tatin and chocolate fondant

Framboisier en verrine

Strawberry jelly, meringue, light vanilla cream, white chocolate and vanilla mousse topped with caramelised Macadamia nut

Croustillant au citron

Lemon "croustillant", pan-fried bananas, chocolate chips and sea salt caramel iced-cream tube with raspberry espuma

Crêpes Suzette - \$22.00

Made the traditional way - crepes flambéed in orange syrup and Grand Marnier

Assiette de petits fours - \$11.00

Selection of miniardises and sweet delicacies to match your coffee or tea

L'assiette à fromages \$22.00

Selection of three French cheeses

with condiments and homemade bread

After dinner drinks

Hot drinks

Coffee	\$4.00
Irish coffee	\$14.00
Affogato	\$16.00

Cognacs

Hennessy VSOP	\$15.00
Martel XO	\$25.00
Hennessy Paradis	\$45.00

Ports

Graham's Fine tawny	\$10.00
Graham's Vintage 2005	\$15.00
Graham's 10 years old	\$20.00
Graham's 20 years old	\$35.00

Varietals

Delord Armagnac XO	\$20.00
Pearadise (poire au cognac)	\$15.00
Chateau Dubreuil Calvados VSOP	\$25.00