

Santorini

last course

Selection of Premium Cheeses	17
Hydroponic Herb-Scented Crème Brûlée au Feu <i>with assorted Fruit Juices, Herbal Infusions, Biscotti and Orange Madeleine</i>	15
Macaroon with Red Berries and Rose Water <i>served with Hibiscus Raspberry Sorbet</i>	16
Pineapple Carpaccio marinated in Light Rum Syrup <i>Passionfruit sorbet and ginger sablé</i>	12
CuisinArt's Signature Chocolate Soufflé <i>wrapped in Brick Pastry, Rum Anglaise and Vanilla Ice Cream (please allow 25 minutes for preparation time)</i>	18
Dark Chocolate Surprise <i>Coconut Green Tea Sorbet à la Financière, Pecan Crumble, Coconut Emulsion and finished with warm Raspberry Coulis</i>	15
House-Made Ice Cream and Sorbet with Tuile <i>Daily Selection of Ice Cream and Sorbet</i>	8

Executive Pastry Chef Pascal Baronnier

If you have any dietary requirements or special requests,
please let us know.

All prices are in U.S. Dollars and subject to a 15% service charge.

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after dinner drinks

Premium Cognacs

Chateau Fontpinot 1er Cru	82
Delamain 1968	72
Hennessy XO	39
Laubade - Bas Armagnac 1975	55
Remy Martin XO	47

Fine Ports, Dessert Wines and Spirits

Graham's Fine Ruby	12
Graham's Six Grapes	15
Graham's 10 Year	20
Graham's 20 Year	25
Graham's Vintage 2003	35
Warre's Otima 10 Year	16
Chateau Lafon Sauternes	15
Harveys Bristol Cream Sherry	10
Di Sorrento Limoncello	12
Nonino Grappa	12

Hot Drinks

Coffee	4
Nespresso Espresso (Leggero, Ristretto or Decaffeinated)	5
Nespresso Cappuccino	6
Harney and Sons Premium Teas	5
Bush Tea	5

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