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## DESSERTS

<b>VEGAN CHEESECAKE</b> (VG) Pistachio mousse & rhubarb jam	6.5
<b>CREME BRÛLÉE</b> Caramelised custard, crystallised mint leaf	6.5
<b>BANANA CHOCOLATE FONDANT</b> (V) Banana cake with a melted chocolate centre	6.5
<b>APPLE STRÜDEL</b> Classic strudel dough rolled with Apple compote, served with ice cream	6.5
<b>CHOCOLATE FONDUE</b> (V) Mix of dark & milk chocolate, served with a selection of seasonal fruits & homemade marshmallows	9.5

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## OLD FASHIONED COLLECTION

<b>SMOKY PEAR</b> Patrón Anejo stirred with Merlet pear liquor, ginger bitters & a drop of mezcal	16
<b>AFTERNOON DELIGHT</b> Rebel Yell Bourbon stirred with Crème De Pêche, barrel aged bitters & maple syrup	14
<b>KYOTO</b> Toki Japanese whisky stirred with Prucia plum liquor & cherry bitters	16
<b>FRENCH DROP</b> Coffee tower infused Martell VSOP stirred with Agave & Angostura bitters	14
<b>I'M NO - MAD</b> Nomad outland whisky stirred with Nectar Pedro Ximenez Sherry & chocolate bitters	15

v - vegetarian    vg - vegan

Please inform a member of our knowledgeable team if you have any food allergies or special dietary requirements before placing your order. Prices include 5% or 20% VAT where applicable. A 12.5% discretionary service charge will be added to your bill.

## MEDITATION WINES

<b>NOE 30-YEAR-OLD PEDRO XIMENEZ</b> Sticky, luscious & viscous, very complex aromas	13
<b>2015 DISZNÓKÓ 1413, TOKAJI, HUNGARY</b> Delicate, luscious sweetness, jasmine honey & frangipani	11
<b>2015 CAUDELUNE, VALLE D'AOSTA, ITALY</b> Pears, ginger, spicy florals & honey scents	13
<b>2010 RIESLING VOLLENWEIDER, GERMANY</b> Pears, ginger, spicy florals & honey scents	14
<b>40Y TAWNY QUINTA DO NOVAL</b> Rich & complex nutty bouquet, reminiscent of mint & almonds	21

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## AFTER DINNER

<b>MARTELL CORDON BLEU</b>	39
<b>YAMAZAKI 18YO</b>	85
<b>APPLETON 21YO</b>	50
<b>PATRON PIEDRA</b>	45
<b>HIBIKI HARMONY</b>	18
<b>YAMAZAKI 12YO</b>	26
<b>APPLETON 12YO</b>	13
<b>WILD TURKEY RARE BREED</b>	17

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## TEA & COFFEE

<b>CAFE HEDONISTE</b> Brewed at the table via Syphon method	12
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*Kaliluni is a coffee processing station in Eastern Province of Kenya, owned by the Kaliluni Farmers Cooperative Society.*

*A full selection of coffee & tea's is also available*