

## Desserts

### **Bea's cheese cake 95**

Strawberry coulis, sesame tuile

### **Crème Brûlée 95**

Amarula scented, sugar glaze, raspberry sorbet

### **Crepe Suzette**

Cointreau, orange segments, homemade honeycomb ice cream **125**

### **Blood Orange and Vanilla Panna Cotta**

Orange ice cream, stewed orange segments, pomegranate, meringue crumble **95**

### **Dessert Tasting Plate**

Passionfruit and elderflower cheesecake, chocolate custard brownie, green tea mousse, green grape jelly **120**

### **Baked Alaska**

Orange scented sponge, chocolate nougat ice cream, drunken cherries, tuille cigar **95**

### **Salted Chocolate Delice**

Crème caramel, popcorn and honeycomb chouquettes **95**

*This menu is subject to change without notice (Depending on availability of products and continuous menu changes) Please note that some menu items may contain or have traces of nuts and nut oils or may have been made alongside other products containing nuts. Should you have any specific dietary requirements please discuss this with your waitron.*

## Dessert Wines

### **Waterford Heatherleigh NV 120**

#### **Stellenbosch**

Opulent botrytis dessert, wafts apricots, almonds and a complex luxurious sweet sugar with cleansing acidity

### **Klein Constantia Vin de Constance 250**

#### 2013 **Constantia**

The jewel of South Africa This world-class wine has a very inviting dark straw, light golden colour. The nose is packed with orange, honey, raisins, lots of apricots and ripe peaches. A very big palate with a slightly spicy finish. A great wine

### **Beaumont Goutte d'Or 110**

#### 2015 **Walker Bay**

Blend of honeyed Semillon and fresh Sauvignon with dusty botrytis complexity

## Port

#### **Imported**

### **Graham's Vintage 155**

2003 Great depth of structure, endless ripe blackberry finish

#### **Local**

### **Allesverloren 40**

2010

Velvety and rich with a soft, smooth lingering fruit cake finish

## Cognac

### **Courvoisier VS 60**

Amber in colour, silky smooth with some chocolate overtones and a nutty, slightly citrus finish. Hints of vanilla, grilled almonds and port wine

### **Hennessy VSOP 105**

Delicate, subtly wooded and slightly