

Vintage

STEAKHOUSE

SWEETS 12

CRÈME BRÛLÉE

Sugar Crust, Fresh Seasonal Berries

APPLE TART TATIN

*A pastry with Caramelized Apples in Butter & Sugar
Served with Vanilla Ice Cream*

NEW YORK CHEESECAKE

Fresh Seasonal Berries, Chantilly Cream

CHOCOLATE MARQUISE TORTE

Passion Fruit Caviar, Frangelico Mousse, Candied Cocoa Nibs

LAVA CAKE

*Molten Chocolate Cake with a Liquid Chocolate Core
Served with Vanilla Ice Cream*

FIVE-LAYER CHOCOLATE CAKE

Decadent layers of Rich Chocolate Cake, Chocolate Buttercream & Chocolate

TOFFEE CAKE PUDDING

*Classic British Dessert made of Soft & Sweet Date Cakes soaked in a Warm Toffee Sauce
Served with Whipped Cream & Caramel Ice Cream*

GELATO & SORBETS

Choice of Two:

Salted Caramel Gelato, Elderberry Gelato, Mango Sorbet, Raspberry Sorbet

AFTER DINNER BEVERAGES

ESPRESSO

Single 4

Double 5.50

CAPPUCCINO

Single 4

Double 5.50

LATTE

Single 4

Double 5.50

AMERICANO

Single 4.50

AMARETTO DISARONNO 10

FRANGELICO 10

OTIMA TAWNY PORT

TenYear

14

REMY MARTIN VSOP 16

COURVOISIER XO 35

HENNESSY XO 50

*Before placing your order, please inform your server if a person in your party has a food allergy.
Guests are allowed two drinks per hour.*