

Vintage

STEAKHOUSE

CHEF'S DESSERT SELECTION 12

SALTED CARAMEL CRÈME BRÛLÉE

*A creamy luscious Creme Brulee, Filled with Salted Caramel Cream,
Topped with Caramelized Sugar*

SACHER TORTE

Spiced Chantilly Cream, Chocolate Ganache Sauce

RED CURRANT CAKE

*Apricot Sauce, Cocoa Almond Sponge,
Red Currant Compote*

MIXED BERRIES BREAD PUDDING

*Port Wine Gel Sauce, White Chocolate Peta Crisp,
Vanilla Bean Gelato*

VINTAGE SIGNATURE

ELDERBERRY CHEESECAKE

*Lemon Madeleine Cookie, Elderberry Compote,
Chantilly 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

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.

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*