spirits

whisky

lagavulin 16yo	30
dalmore 15yo	30
suntory yamazaki 12yo	46
pappy van winkle special reserve 15yo	124

brandy

hennessy vsop	17
darroze 30yo les grands assemblages	38
hennessy xo	54
rémy martin louis XIII	400

tequila

fortaleza reposado	26
don julio 1942 anejo	75
clase azul reposado	70

digestif

chartreuse yellow	14
capreolus rasberry eau de vie	38
nonino picolit grappa	45

full spirits list available

executive chef benjamin boeynaems
chef jean-georges vongerichten

dessert

salted caramel ice cream sundae *candied peanuts and popcorn* *hot fudge sauce*	15
coconut panna cotta *tropical fruit, yuzu*	14
tres leches cake *passion fruit sorbet*	13
“light as air” *tiramisu*	15
fig eton mess *chewy meringue, hazelnut, yoghurt cream* *raspberry sorbet*	14
clafouti tart *honeyed pear* *buttermilk ice-cream*	14

due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item completely free from a particular allergen.

pair with dessert wine

pedro ximenez ‘el candado’ *valdespino, spain, nv* *(375ml bottle)*	18/65
tokaji noble late harvest ‘mylitta’ *dobogo, hungary, 2024 (375ml bottle)*	20/72
niagara vidal icewine ‘gold’ *inniskillin, canada, 2023 (375ml bottle)*	30/95
20 y.o. tawny port *sandeman, portugal, nv (4,5l bottle)*	18/750
louis roederer ‘carte blanche’ demi-sec *champagne-france, nv*	28/145
vin santo del chianti rufina *selvapiana, tuscany-italy, 2017 (500ml bottle)*	25/120
blandy’s madeira sercial *portugal, 2008 (500ml bottle)*	28/130
vintage port, warre *portugal 1994*	35/250
château d’yquem *sauternes, france 2011*	95/700

all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.

cocktails

cocina old fashioned 22
michter's bourbon, nixta corn liqueur
aztec, chocolate bitters

espresso martini 22
belvedere vodka, coffee liqueur
fresh espresso

50/50 sazerac 22
michter's rye whiskey, hennessy vsop
absinthe, peychaud's bitters

abc irish coffee 22
green spot irish whiskey, fresh coffee
dulce de leche cream, cinnamon