



BLISS

CHOCOLATE BAR

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, cashews, fleur de sel, caramel sauce 13

BUTTER CAKE

Butter cake, fresh mixed berries in strawberry coulis crème fraiche ice cream, caramel tuille 13

GOAT CHEESE CHEESECAKE

Pistachio shortbread crust, mixed berry port sauce, pistachio brittle 13

HAZELNUT POUND CAKE

Peach mousse, mango gel, Yuzu apricot gelee, peach consommé, pistachio brittle 13

HOUSEMADE SORBET 10

DESSERT WINE & PORT

Donatella Colombini, Vinsanto del Chianti 12/120
Cypres de Climens, Sauternes 15/75
Taylor Fladgate LBV, 2014, Portugal 10/100
Quinta de Noval 10 Year Tawny, Portugal 15/130
Warre's Otima 20 Year Tawny, Portugal 18/105

COFFEE

Coffee 4
Espresso 3
Cappuccino 5
Latte 5

HOT TEA 5

Immunita Chamomile (Decaf)
Lemon Ginger (Decaf)
Lemon Black Tea
Earl Grey



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