



DESSERT MENU

CLASSIC CRÈME BRÛLÉE **D G** | 14
honey tuille

WHITE CHOCOLATE CHEESECAKE **D G** | 14
mango and passion jam, Italian meringue, shortbread crumb

CHOCOLATE MOLTEN LAVA CAKE **D G** | 14
cocoa nibs brittle, vanilla ice cream

WARM BREAD & BUTTER PUDDING **D G** | 14
caramelised white chocolate, salted caramel ice cream

BLACKBERRY CHAMBORD **D G** | 20
berry confit, fennel seed shortbread, strawberry sorbet, Chambord cream

TABLESIDE DESSERTS

Here at D Richard's, we invite you to enjoy and experience tableside dining.

CHERRIES JUBILEE **V** | 18
vanilla ice cream, cherry brandy, cherry, lemon

HOMEMADE ICE CREAM **D**

vanilla | salted caramel | chocolate | 4 per scoop

HOMEMADE SORBET **V**

coconut | strawberry | lemongrass | 4 per scoop



AFTER DINNER DRINKS



ARMAGNAC | 20
Château de Laubade XO

FORTIFIED & SWEET

2009 Late Bottled Vintage Port, Warre's Portugal | 17

CALVADOS | 16
Drouin Coeur de Lion Réserve

Graham's Six Grapes Port, Portugal | 10

OTHER BRANDY | 16
Nonino Grappa Moscato

2019 Sauternes, Château Roumieu | 10

HOT TEA

Jasmine Green | 6
Earl Grey | 6
English Breakfast | 6
Lemon Ginger | 6
Chamomile | 6
Mint | 6

COFFEE

Espresso | 5
Americano | 5
Macchiato | 6
Cortado | 7
Cappuccino | 8
Latte | 9

LIQUEURS

Bailey's Irish Cream | 16
Disaronno | 14
Drambuie | 14
Frangelico | 14
Grand Marnier | 16
Kahlua | 14

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please advise of any food allergies or dietary restrictions. All prices are in USD. 18% Service Charge will be added to your bill.