

CHEF'S TABLE

DESSERT MENU

FORTIFIED SWEET WINE

Late Bottled Vintage Port, Warre's, Portugal	17
10yr Tawny Port, Graham's, Portugal	17
Sauternes, Château Roumieu	17

LIQUEURS

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

COFFEE

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

DESSERTS

OUR CREME BRULEE "AURORA'S SIGNATURE DESSERT" D G | 14

vanilla crème brûlée, chocolate sea salt flakes, vanilla ice cream,
sable breton, vanilla milk foam

CHOCOLATE CHEESECAKE D G | 12

baked chocolate fresh cream cheesecake, graham cracker,
ice cream, peanuts

BERRIES CRUMBLE G | 12

mixed berries and hazelnut crumble, ice cream or
sorbet of your choice

MANGO TIRAMISU D | 18

fresh mango chunks, tiramisu mascarpone cream,
passion fruit soaked pavesini, fresh mango puree

ICE CREAM D | 4 PER SCOOP

vanilla, chocolate, salted caramel

SORBET D | 4 PER SCOOP

strawberry, mango, lemon

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. An 18% service charge will be added to your bill.