

DESSERT

Grand Bar Trio

As an ode to our Grand Bar, we have created a sampling of classic desserts each showcasing a unique style of whisky | 16

Sticky Toffee Pudding

honey whisky ice cream

Milk Chocolate Profiterole

caramel milk chocolate ganache

Maple Butter Tart

apricot

Crème Bachique

ice wine custard, cranberry, orange, pistachio & shortbread crumb | 14

Tart Au Citron

lemon, toasted meringue, raspberry coulis, raspberry sorbet | 12

Cassis Glacée

cassis sorbet, chocolate cake, caramel & hazelnut cremeux | 12

Black Forest Cake

chocolate, cherry, chantilly, cocoa | 14

Tea & Honey

chamomile mousse, honey crème anglaise, bee pollen, honey ice cream | 14

The King's Cake

thirteen-layer chocolate cake, 64% guayaquil ganache, vanilla ice cream, chocolate sauce | 26