

## Lunch Dessert

**citrus cheesecake** 5  
baked with graham cracker,  
mango jus, coconut meringue

**banana tart** 6  
chocolate shortbread, banana  
mascarpone cream, milk mousse

**sticky bread pudding** 6  
butter croissant, date, vanilla  
custard, amaretto english cream

**chocolate cake** 5  
bittersweet chocolate mousse,  
salted caramel, almond crunch,  
godiva sauce

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**lavazza coffee** 4

**french press coffee** 10  
la colombe torrefaction, monaco

**espresso**  
single 5  
double 8

**cappuccino** 6  
espresso with frothed milk:  
caramel, vanilla or hazelnut

**latte** 6  
espresso with steamed milk:  
caramel, vanilla or hazelnut

**cafe mocha** 6.5  
espresso, milk, chocolate,  
whip cream

**hot tea** 4  
darjeeling (regular & decaf),  
english breakfast, earl grey  
supreme, earl grey decaf, citron  
green, sencha (regular & decaf),  
french super blue lavender,  
rooibos chai, peppermint verbena,  
chamomile

**Pastry Chef, Fabrice Bouet**

Please notify the server of any dietary restrictions,  
consumer advisory: consuming raw or undercooked meats, poultry,  
shellfish or eggs may increase your risk of food borne illness.  
18% gratuity added to checks for groups of 6 or more.

1.29.2014