

DESSERT

- deconstructed baklava, chocolate soil, rose jelly & ice cream 14
turkish coffee or turkish coffee martini
- cardamom custard, sesame wafer & sticky dates balls 14
samos phyllas orgnic muscat 2013
- christmas chocolate ganache, saheb custard & cinnamon 14
egyptian tea with fresh mint and rose

DESSERT WINE

- Samos Phyllas Organic Muscat 2013 *Samos, Greece* 8.5/NA
Frogmore Creek Iced Riesling 2016 *Tasmania* NA/47

HOT DRINKS

- single estate "hero blend" coffee 4 turkish coffee 5
- egyptian tea, wild sage, mountain, chamomile, fresh mint, green, rose tea 4.5
- golden latte (turmeric, honey, almond milk) 6

DIGESTIVES

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|---------------------|----|-------------------|----|------------------|----|
| Armagnac 1985 | 20 | Makers Mark | 10 | Ouzo | 10 |
| Oban 14 | 20 | Wild Turkey | 11 | Raki | 10 |
| The Balvenie 12 yro | 16 | Yellow Chartreuse | 13 | Candolini Grappa | 11 |
| Laphroaig 1815 | 16 | Montenegro | 10 | Hennessy VSOP | 16 |
| Ardbeg 10 yro | 13 | Fernet Branca | 10 | St. Agnes XO | 20 |
| Chivas Regal | 13 | Frangelico | 9 | | |