

## DESSERTS

### WILD INK SUNDAE 12

black sesame, japanese brown sugar and red bean Ice Cream  
dark chocolate- cardamom sauce, coconut whipped cream,  
macerated berries

### THREE SCOOP ICE CREAM (GF) 9

Seasonal Flavors

## COFFEE & TEA

### COFFEE

Espresso 3  
Double espresso 4  
Sumatra 4  
Cappuccino 6  
Latte 6  
Cold brew 7

### PALAIS DES THÉS 4

Big Ben, Darjeeling Margaret's  
Hope, Long Jing, Vive le The,  
Thé des Songes, Verbena Herbal,  
Chamomile, Mint Herbal

## DESSERT AND FORTIFIED WINES

	GLASS
Nivole Moscato d'Asti, Michele Chiarlo, Piedmont, Italy, 2017	13
Castelnau de Suduiraut, Sauternes, France, 2012	15
Ben Rye - Passito di Pantelleria, Donnafugata, Sicily, Italy, 2015	19
Peller Vidal Icewine, Ontario, Canada, 2016	30

## AMARI & DIGESTIF

	GLASS	GLASS
Averna	12	B&B 14
Cynar	13	Chartreuse green 16
Fernet Branca	14	Chartreuse V.E.P 30
Nonino	17	Drambuie 14
Amaretto	14	Grand Marnier 15
Bailey's cream	13	Sambuca Romana 12

Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
(v) vegetarian, (ve) vegan, (gf) gluten free.



# Desserts

*Wild ink*  
Restaurant & Bar

