



Dessert Menu

Baba Piña Colada 17

Rum-soaked sponge brioche
coconut cream, caramelized pineapple, rum jelly, lime zest

Le Rocher Monte Carlo 18

Jivara milk chocolate mousse and soft praline core with a crunchy chocolate
shell and hazelnut flan **CN**

Poire Belle Michèle 18

Earl Grey and bergamot poached Barlett pear, silky white chocolate cream, caramelized chocolate glaze,
hazelnut financier, marzipan crème Anglaise **CN**

Caviamisu 22

tiramisu, light marscapone cream, coffee liqueur & amaretto, lady fingers, chocolate pearls

Tahitian Vanilla Crème Brûlée 16

silken custard with caramelized sugar, buttery thyme streusel and a bright strawberry tarragon sorbet **CN**

Warm Medjool Date Pudding 17

cardamom toffee sauce, halva ice cream, toasted sesame seeds

Nocturne 21

all chocolate, ultra-rich cake, layered with velvety ganache and a glossy cocoa glaze.
Hints of Espelette chili and saffron finished with whisper of sea salt

Ice Cream

pistachio / vanilla / chocolate



\$5 per scoop

Sorbet

lemon basil / strawberry tarragon/coconut

Drink Menu

Champagne/ Blanc - BTB

Moët & Chandon Imperial, Reims, NV\$250
Veuve Clicquot, Yellow Label, Reims, NV\$225

Champagne/ Rose - BTB

Moët & Chandon Imperial, Reims, NV\$295
Veuve Clicquot, Yellow Label, Reims, NV\$275

Sparkling Wine

Prosecco / Cava\$135

Cocktails

Alpine 77

Gin, Elderflower, Lemon
Sparkling Wine
\$18

Mimosa Service

Bottle of Sparkling
Orange, Cranberry,
Grapefruit, Pineapple
\$100

Yellow Jacket

Patron Reposado, Strega,
Sweet Vermouth
\$20

Vesper

Grey Goose Vodka,
Bombay Gin,
Lillet Blanc
\$20

Espresso Manhattan

Coffee Infused Bourbon
Espresso Vermouth
Chocolate Bitters
\$20

BB Cosmo

Grey Goose L'Orange
Triple Sec, Lime,
Cranberry
\$18