



## Dessert

<b>Raspberry Millefoglie</b>	158
“diplomatico” style, raspberry sorbet, chocolate cake	
<i>Suggested with NV Pierre Peters “Rose for Albane”, Champagne</i>	140
<b>Chocolate Soufflé</b>	158
(preparation 20 minutes)	
vanilla gelato, vanilla sauce, crumble	
<i>Suggested with signature cocktail: Chocolate Martini</i>	120
<b>“Pink Lady” Apple Tart</b>	158
(preparation 15 minutes)	
apple caramel, fior di latte gelato	
<i>Suggested with 2018 Saracco “Moscato d’ Asti”, Piedmont</i>	140
<b>Tiramisu</b>	158
mascarpone in 4 textures, chocolate tuile	
<i>Suggested with signature cocktail: Havana Café</i>	110

## Cheese

<b>Artisanal Italian Cheese Selection</b>	228
served with homemade compotes	
<i>Suggested with 2014 Antinori “Muffato della Sala”, Umbria</i>	190

*All prices in MOP are subject to 10% service charge*