



## Dessert

<b>Raspberry Millefoglie</b>	<b>158</b>
“diplomatico” style, raspberry sorbet, chocolate cake	
<i>Suggested with Pelissero, Moscato d’Asti 2017, Piedmont</i>	<i>80</i>
<b>Limoncello Soufflé</b>	<b>158</b>
(preparation 20 minutes)	
blood orange baba, vanilla cream, blood orange granita	
<i>Suggested with signature cocktail: Italian Touch</i>	<i>110</i>
<b>“Pink Lady” Apple Tart</b>	<b>158</b>
(preparation 15 minutes)	
apple caramel, fior di latte gelato	
<i>Suggested with Pelissero, Moscato d’Asti 2017, Piedmont</i>	<i>80</i>
<b>Tiramisu</b>	<b>158</b>
mascarpone in 4 textures, chocolate tuile	
<i>Suggested with signature cocktail: Havana Café</i>	<i>110</i>
<b>Sicilian Pistachio &amp; Chocolate</b>	<b>158</b>
lava cake, pistachio gelato, pistachio gianduja	
<i>Suggested with Donnafugata, “Ben Ryé” Passito di Pantelleria 2015, Sicily</i>	<i>190</i>

## Cheese

<b>Fine cheese selection from our ageing cellar</b>	<b>188</b>
served with homemade compotes	
<i>Suggested with Donnafugata, “Ben Ryé” Passito di Pantelleria 2015, Sicily</i>	<i>190</i>

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