



## Dessert

<b>Chocolate Soufflé</b>	<b>158</b>
(preparation 20 minutes)	
vanilla gelato, vanilla sauce, crumble	
<i>Suggested with signature cocktail: <b>Chocolate Martini</b></i>	<i>120</i>
<b>“Pink Lady” Apple Tart</b>	<b>158</b>
(preparation 15 minutes)	
apple caramel, fior di latte gelato	
<i>Suggested with Saracco, Moscato d’ Asti 2018, Piedmont</i>	<i>140</i>
<b>Tiramisu</b>	<b>158</b>
mascarpone in 4 textures, chocolate tuile	
<i>Suggested with signature cocktail: <b>Havana Café</b></i>	<i>110</i>

## Cheese

<b>Artisanal Italian Cheese Selection</b>	<b>228</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*