

the tavern

Est. 2014

cheese & dessert



artisan cheese plate (3 kinds)

chutney, nut, dried fruits bread

3,410

dark chocolate mousse "GF"

honey ice cream, salty caramel sauce

1,980

apple tart "tatin" "V"

chantilly, vanilla ice cream, vanilla sauce

1,980

fig floating island "S" "V"

meringue, fresh fruits, fig "coulis"

1,980

citrus rum baba "V"

citrus syrup, whipped cream

1,980

"tiramisu"

lady finger, mascarpone, vanilla, coffee sauce

1,980

seasonal sliced fresh fruits plate "GF"

2,640

ice cream or sorbet (per scoop) "GF"

580

CAFE GOURMAND "V"

your choice of coffee or espresso served with 3 seasonal mini sweets treats

1,870

sommeliers recommended digestif



de bortoli noble one, victoria / australia 2021

2,200

selvarey owner's reserve rum

2,750

paul giraud 15 years cognac

2,750

"S" signature dessert "GF" gluten free "V" vegetarian

please let us know if you have any food allergies or special food requests we can cater for.

the prices listed (tax included) are subject to a 15% service charge.