

# the tavern

## GRILL & LOUNGE

### cheese & dessert

artisan cheese plate, raisin bread, lavosh, dried fruits

2,750

"S" bombe alaska, seasonal ice cream

1,540

creme caramel, earl grey jelly,  
fresh fruits, chantilly cream

1,540

seasonal fruit pavlova, meringue, mango cream,  
coconut panna cotta, passion sauce

1,540

peach melba, peach compote, vanilla ice cream,  
raspberry jam, pistachio sauce

1,540

seasonal fresh fruit

1,540

"S" selection of mini eclairs (6 pieces)

1,540

daily ice cream, sorbet (2 scoops)

1,100

### sommeliers recommended digestif

torreon de paredes, late harvest

1,870

graham's 30 years, port

2,750

paul giraud 15 years cognac

2,750

"S" signature dessert

to greater ensure the quality of your dining experience,  
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.