

# the tavern

## GRILL & LOUNGE

### cheese & dessert

japanese artisan cheese plate, raisin bread, lavosh, dried fruits

3,850

yuzu meringue tart, organic honey ice cream

1,540

"S" creme brulee, mixed berry sorbet

1,540

truffle and chestnut mont blanc,  
bitter chocolate ice cream

1,540

baked chocolate souffle, apricot jam,  
macadamian nut ice cream

1,540

seasonal fresh fruits

2,310

"S" mini eclairs selection ( 6 pieces)

1,540

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.