



AMERICAN

BAR & GRILL

DESSERTS AND CHEESE

APPLE PIE À LA MODE

vanilla ice cream



860

KEY LIME PIE

lime custard, graham crust, whipped cream, vanilla sauce



780

ICE CREAM MUD PIE

chocolate cake crust, coffee ice cream, chocolate sauce, pecan nuts



700

CHEESECAKE

baked sour cream cheesecake, graham cookie crust, mango sauce



910

BOURBON CARROT CAKE

carrot cake sponge, walnuts, bourbon cream cheese frosting



780

BLACK FOREST CAKE

chocolate sponge, kirsch, whipped cream, chocolate sauce



850

SHERBET

yuzu | lemon | orange

290

MANGO SORBET

290

ICE CREAM

vanilla | chocolate
green tea | strawberry

290

ARTISANAL CHEESE OR CHARCUTERIE

chef's selection with dried fruits and crackers

1,300 | 2,270 for both

DIGESTIVES

PORT

nv sandeman ruby

810

2000 graham's vintage port

2,700

GRAPPA

sarpa di poli

1,510

sarpa barrique di poli

1,730

CALVADOS

calvados boulard

1,350

SOUTH OF THE BORDER

eljimador reposado 100% blue agave tequila, cointreau, citrus, house-infused cinnamon cordial

1,190

YUZU-GINGER SNIFFER (HOT)

yuzu marmalade, vodka, fresh-squeezed lemon, sugar cordial

1,190

HOT DRINKS

SEGAFREDO ZANETTI

coffee, espresso, decaf
(unlimited refills)

430

CAPPUCCINO, CAFÉ LATTE, CAFÉ MOCHA

460

MIGHTY LEAF TEA

breakfast, earl grey, darjeeling, spring jasmine, chamomile citrus, mint mélange, ginger twist, mint green tea, decaf earl grey

310

YUZU-GINGER

650

CHAI LATTE

540

HOT CHOCOLATE

540



Please discuss any food allergies or dietary requirements with your server.

nuts & tree nuts dairy egg gluten-free vegetarian fish & shellfish soy signature dish