



# bistro & oyster bar

BY CHEF DANIEL BOULUD

## SIGNATURE DESSERTS

### Baked Alaska for Two

Moroccan Ice Cream, Blueberry & Raspberry Sorbet  
Flourless Chocolate Cake, Grand Marnier Flambée  
24

### Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream  
15

### Citrus Crème Brûlée

Mixed Berries  
15

### Apple Tart Tatin

Vanilla Ice Cream  
15

### Hokkaido Cheese Tart

Mango Variations, Pistachio, Vanilla Ice Cream  
15

### Coupe Glacée

Choice of 3 Scoops of Ice Cream or Sorbet  
12

### Warm Madeleines

8

## ICE CREAMS & SORBETS

5 each

Guanaja  
Vanilla  
Mango  
Strawberry  
Rum & Raisin  
Prickly Pear

## ARTISANAL CHEESES

One Piece 8 | Three Pieces 20 | Five Pieces 30

Saint-Nectaire, Auvergne  
Brillat-Savarin, Normandy  
Mimolette, Lille  
Roquefort, Roquefort-sur-Soulzon  
Epoisses, Burgundy  
Comté, Franche-Comté

## DIGESTIFS

30 each

### Sweet Wine

Sauternes, Les Carmes de Rieussec, 2018

### Sherry Wine

East India Solera, Jerez, Andalusia

### Port Wine

Graham's, 10 Year Old Tawny, Portugal

## SPECIALTY COFFEES

23 each

French  
Irish  
Italian  
Jamaican  
Bailey's

## COFFEES & TEAS

Americano 8  
Espresso 8  
Café Au Lait 9  
Cappuccino 9  
English Breakfast, Earl Grey, Jasmine Tea 8  
Chamomile, Peppermint Tea 10

Prices listed are subject to GST & Service Charge

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