



bistro & oyster bar

BY CHEF DANIEL BOULUD

SIGNATURE DESSERTS

Baked Alaska for Two

Strawberry & Pistachio Variations
Champagne Ice Cream, Strawberry Liqueur Flambé
24

Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream
15

Citrus Crème Brûlée

Mixed Berries
15

Rhubarb Napoleon

Poached Rhubarb, Crème Diplomat
Jeju Island Strawberries
15

Apple Tart Tatin

Vanilla Ice Cream
15

Hokkaido Cheese Tart

Strawberry Variations, Vanilla Chantilly
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

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

Spanish

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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