

Dessert

MENU

Cheesecake \$16

San Sebastian cheesecake, baked black plums, almond halva

Classic Milfoil \$14

almond praline, custard cream, strawberries, puff pastry

Poached Pear \$15

sweet wine & chocolate ganache, Italian meringue, passion fruit sorbet

Pavlova Dome \$18

cranberry jam, Chantilly nutmeg cream, sable butter, gluhwein sauce

Rum Baba \$16

baked sour grapes, nutmeg Chantilly, rum & grape reduction

Espresso \$4

Cappuccino \$5

Latte \$5

Adaptogenic \$6

Immunity Tea \$5.5

Bloom Tea \$8

Carajillo \$13

espresso, Licor 43, coffe beans

Coctel Blanco \$13

milk, Licor 43, abuelita chocolate ash

ESSENCE BISTRO

Digestifs

MENU

Grand Marnier \$12

Port Wine \$12

Amaretto Disaronno \$10

Hennessy 1oz \$18

Courvoiser 1oz \$12

Remy Martin \$15

Baileys Irish Cream \$6

Amaro Montenegro \$10

Fernet-Branca \$10

Limoncello \$12

Sambuca \$10

Grappa Boteca \$10

Calvados Boulard \$12

Carajillo \$13

espresso, Licor 43, coffe beans

Coctel Blanco \$13

milk, Licor 43, abuelita chocolate ash

ESSENCE BISTRO
