

Dessert

MENU

Valrhona Chocolate \$18
valrhona chocolate caramel tartine & pineapple flambe

Pear Tart \$16
pear tart, ice cream & almonds

Caramel Flan \$14
caramel flan & raspberry salsa

Vacherin Tart \$15
vacherin berry marmalade, semifreddo & rum caramel

Cheesecake \$16
San Sebastian cheesecake, baked black plums, almond halva

Espresso \$4

Cappuccino \$5

Latte \$5

Adaptogenic \$6

Immunity Tea \$5.5

Bloom Tea \$8

Carajillo \$13
espresso, Licor 43, coffee beans

Coctel Blanco \$13
milk, Licor 43, abuelita chocolate ash

ESSENCE BISTRO

Digestifs

MENU

Grand Marnier \$18

Amaretto Disaronno \$10

Amaro Montenegro \$10

Fernet-Branca \$10

Limoncello \$12

Sambuca \$10

Grappa Boteca \$10

Calvados Boulard \$12

Hennessy \$18

Courvoiser \$12

Remy Martin \$15

Torres Brandy \$12

Jim Beam \$12
White Label Bourbon

Graham's LVB \$12

Taylor Tawny 20 yr \$20

Scotch Legavulin 16 yr \$39

Single Malt Oban 14 yr \$39

Talisker 10 yr \$34

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