

PRIMEGRILLPRIMEWINEPRIMETIME



Desserts

Lemon curd

Italian meringue, fresh raspberry and chocolate dots. 40

Cheese on board

Daily selection from our chef. 50



Rich hot chocolate cake

Chocolate sauce, gianduja ice cream. 35

Spiced cherry-poached pear

Vanilla chantilly and financier. 38

Crème brûlée

Served with fresh seasonal berries. 30

New York style cheesecake

Creamy traditional New York style cheesecake with a sweet graham cracker crust, served with raspberry coulis. 38

Apple cheese crumble

Cinnamon chantilly, caramel ice cream. 40

Ice cream

Ask for our finest selection (per scoop) 10



Signature dish

Kindly notify one of our associates if you have any allergic intolerances
Above prices are inclusive of 10% service charge and 6% GST

Speciality Beverages

Irish coffee

John Jameson Irish whisky, black coffee, brown sugar, whipped cream. 35

Café Royale

Cognac, black coffee, brown sugar, whipped cream. 35

Café Orloff

Rum, dash of Tia Maria, espresso coffee, whipped cream. 35

Sambuca Mosa

Sambuca, espresso coffee, whipped cream. 35

Coffee Frappé

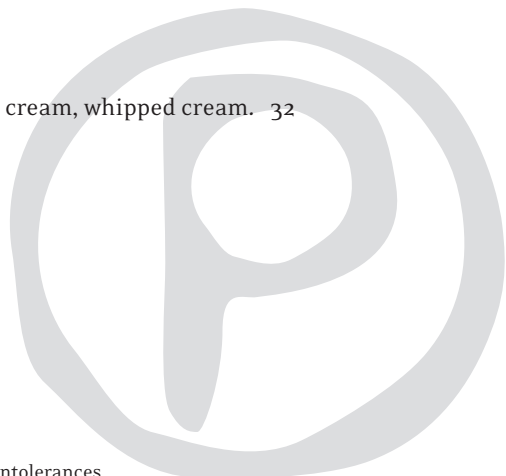
Coffee ice cream, Kahlua, single ice cream, crushed ice. 35

Cool Chocolate Float

Chocolate, milk, vanilla ice cream, chocolate ice cream, whipped cream. 32

Death by Chocolate

Chocolate, full cream milk, ice cubes. 32



Other Beverages

Coffee 22

Freshly Brewed illy Coffee, Espresso, Latte, Cappuccino,
Decaffeinated Coffee

Harney & Sons Tea Selections 22

Organic English Breakfast, Earl Grey Supreme,
Japanese Sencha, Organic Green with Mint,
Ceylon, Chamomile, Organic Assam, Paris

Serai (Lemongrass Tea)

A choice of either strong or mild, hot or iced with honey. 22

