



Desserts

DESSERT WINE

Hétszölő Tokaj Late Harvest 6,⁵⁰
Tokaj Hegyalja – Hungary – Grape: Furmint
Apricot | Honey | Tropical

González Byass Néctar Pedro Ximénez 7,⁵⁰
Jerez – Spain – Grape: Pedro Ximenez
Powerful | Raisins | Sun-dried figs | Chocolate

P. Jaboulet Aîné Muscat Beaumes de Venis 7,⁵⁰
Southern Rhône – France – Grape: Muscat
Tropical fruit | Honey | Rich on the palate

Boschendal Vin D'or 10,⁰⁰
Western Cape – Grapes: Riesling, Viognier
Rich | Tropical | Zesty | Concentrated

Masi Angelorum Recioto Classico 12,⁵⁰
Veneto – Grapes: Corvina, Molinara, Rondinella
Cherry | Vanilla | Cinnamon | Round

Château d'Yquem 2019 0,75L 575,⁰⁰
Bordeaux – France –
Grapes: Sauvignon Blanc, Sémillon
Exceptional vintage | Balanced perfection
Indescribable finish in full length!

LIQUEURS

Licor 43 6
Disaronno Amaretto 6
Tia Maria 6
Bailey's 6
Grand Marnier 6
Frangelico 6
Malibu 6
Pernod 6
Limoncello 6
St. Germain 7
Sambucca 7

DESSERTS

KITA'S MAGNUM 14
Amarena cherry | Pistachio caramel

ROMANOFF 15
Mascarpone | Elderflower | Strawberries | Vanilla ice cream

CRÈME BRÛLÉE 15
Napoleon sugar | Mango | Lemon sorbet

STROOPWAFEL CHEESECAKE 15
Chocolate mousse | Red fruit | Salted caramel ice cream

DAME BLANCHE 15
Oreo beignets | Chocolate | Vanilla ice cream

YUZU CARAMEL CORN 15
White chocolate | Popcorn | Caramel | Yuzu

CHEESE PLATTER 18
Cheese selection

GRAND DESSERT 80
Chef's selection

SPECIAL COFFEE

Irish coffee Teeling 9
Spanish coffee Licor 43 or Tia Maria 9
Italian coffee Amaretto 9
French coffee Cointreau or Grand Marnier 9
Mexican coffee Tequila 9