DESSERT WINE

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

Boschendal Vin D'or 10,00
Western Cape – South Africa - Grapes: Riesling,
Viognier Rich | Tropical | Bright acidity | Concentrated

Freude 0,75L 45,00
Mosel - Germany
Grapes: Müller-Thurgau, Silvaner, Kerner
Fruity | Pear | Apple | Sweet

Moscato Giallo 0,75L 55,00
D'Asti – Italy Grape: Moscato
Sweet | Apple | Almond | Sparkling

Château d'Yquem 2019 0,75L 575,00
Bordeaux - France
Grapes: Sauvignon Blanc, Sémillon
Exceptional vintage | Perfectly balanced
An unforgettable, lingering finish!

LIQUEURS

Licor 43	6
Disaronno Amaretto	6
Tia Maria	6
Baileys	6
Grand Marnier	6
Frangelico	6
Malibu	6
Pernod	6
Limoncello	6
St. Germain	7
Sambuca	7

DESSERTS

KITA'S MAGNUM 14
Amarena cherry | Pistachio caramel

ROMANOFF 15
Crème de cassis | Strawberries | Vanilla ice cream

CRÈME BRÛLÉE 15
Crumble | Vanilla ice cream

LEMON CHEESECAKE 15
Lemongrass gel | Red berries | White chocolate ice cream

DAME BLANCHE 15
Oreo beignets | Chocolate | Vanilla ice cream

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

PIÑA COLADA 15
Grilled pineapple | Rum | Coconut ice cream

CHEESE PLATTER 18
Selection of cheeses

GRAND DESSERT 80
Chef's selection

SPECIALTY COFFEE

Irish Coffee	Teeling	10
Spanish Coffee	Licor 43 or Tia Maria	10
Italian Coffee	Amaretto	10
French Coffee	Cointreau or Grand Marnier	10
Mexican Coffee	Tequila	10

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