

# WEEKLY SPECIAL

## GNOCCHI NIGHT

\$28 per Dish, Every Wednesday



CHECK MONTHLY SPECIAL  
WITH STAFF SET MENUS ALSO  
AVAILABLE FOR BIG GROUPS



## HAPPY HOUR

3PM-5PM



# DESSERT MENU



SCAN HERE

# DESSERTS



**Homemade Traditional Tiramisù** 17.5  
Layers of mascarpone cheese mousse and espresso-soaked savoiardi



**Chocolate Chocolate** 22.5  
Note: This dessert contains alcohol  
Housemade chocolate sponge, chocolate gelato, chocolate crumble, and brandy flambé apple caramel



**Affogato Classico** 13.5  
Vanilla gelato with espresso  
Add Frangelico/Nocello/Baileys/Tia Maria + 8



**Homemade Sticky Date Pudding** 16.5  
Served with butterscotch sauce and strawberry sorbet



**Pistacchio Cannoli (2pc)** 14  
With berries compote



**Gelato/Sorbet Cup (3 scoops)** 15  
Ask staff for available flavours



**Orange Moscato Crème Brulée (GF)** 18.5  
Fresh orange, crème fraîche, toasted pistacchio



**Raspberry and Hazelnut Mille Feuille** 19.5  
Puff pastry, creme anglaise, hazelnuts, fresh raspberry, and berries compote

## DESSERT WINE

Yalumba Antique Tawny (Port) 15

## SPECIALTY COFFEE

Blue Velvet Creamshake 22

Vodka, Blue Curacao, Frangelico, Fresh Milk, Vanilla Ice Cream

Tiramisu Martini 24

Vodka, Amaretto, Coffee Liqueur, Vanilla and Whipped Cream

Irish Coffee 24

Irish whisky, long black, one table spoon brown sugar, and whipping cream

Coffee Coretto 18

Espresso, grappa, and whipping cream

## ITALIAN DIGESTIVES

Frangelico, Nocello, Limoncello, Tia Maria 12

Sambuca- Black & White 12

Amaro Montenegro / Amaro Averna 13

## SINGLE MALT WHISKEY

Talisker (10 years Old) 15      Sakurao - Japanese Single Malt 32

Laphroaig (10 years old) 18      Dalwhinnie (15 years old) 19

The Macallan (12 years old) 18      Glenmorangie Extremely Rare (18 years old) 26

## COGNAC

Hennessy Vs 13      Hennessy XO 32

Hennessy VSOP 17