



P A V I L I O N

LOUNGE + RESTAURANT

## DESSERT MENU

### HOT CHOCOLATE MATCHA LAVA CAKE

sesame tuille, coconut gelato ice-cream

6.45

### PAVILION DESSERT ISLAND

Exotic fresh fruit selection  
mango, coconut & pistachio Ice-cream with sesame tuille  
Yuzu tart and hot matcha lava cake

7.95 per person

(minimum 2 people)

### TRIO OF ICE-CREAM

4.95

### VERRINES

All at 4.95

Raspberry crumble mousse  
Goats milk & strawberry panna cotta, Italian pistachio biscuit  
Triple Chocolate mousse with chocolate crumble  
Salted caramel tiramisu  
Tropical fruits panna cotta  
Lemon grass posset, white chocolate and coconut

### CAKES AND TARTS

All at 4.95

Yuzu meringue tart  
Whiskey & chocolate pecan pie  
Passion fruit & lime cheesecake

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.



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## WHISKEY

	25ml	50ml
Chivas Regal 12year	4.00	6.50
Chivas Regal 18year	6.50	11.00
Glenmorangie	5.00	8.00
Glenfiddich 12year	5.00	8.00
Glenfiddich 15year	6.00	10.00
Glenfiddich 18year	8.00	12.00
Glenfiddich 21year	12.00	18.00
Dalmore 15year	8.00	12.00
Nikka From The Barrel	6.00	9.00
Hibiki Harmony	8.00	12.00
Yamazaki 12year	9.00	14.00

## BRANDY

	25ml	50ml
Courvoisier VS	4.00	6.50
Courvoisier XO	12.00	18.00
Hennessey XO	12.00	18.00

## PORT

	50ml	125ml	Bottle
Grahams 10yr old	3.95	8.95	45.95
Grahams 20yr old	6.45	13.95	75.95

## DESSERT WINES

	Bottle
Botrytis Semillon, Peter Lehmann Masters, South Australia	25.95
Sauternes, Château Laville, Bordeaux, France	35.95

## CIGARS

### Romeo Y Julieta Cigars

Petit Julietas	9.95
Petit Corona	14.95
Wide Churchill	29.95
Churchill	34.95

A SELECTION OF COFFEES, LIQUEUR COFFEES + INFUSED TEAS ARE AVAILABLE

PLEASE ASK A MEMBER OF STAFF