



PAVILION
LOUNGE + RESTAURANT

DESSERT MENU

PAVILION DESSERT ISLAND

Exotic fresh fruit, whisky and ginger chocolate brownie, mango, coconut & pistachio ice-creams, white chocolate & coconut cookies and Yuzu tart (V)

8.95 per person
(minimum 2 people)

WHITE CHOCOLATE AND COCONUT COOKIES

with condensed milk (V)

4.95

SLICED EXOTIC FRESH FRUIT PLATE

with green tea jelly (V, VE, GF)

6.95

WHISKY AND GINGER SCENTED CHOCOLATE BROWNIE

with vanilla ice-cream (V)

5.95

ICE-CREAM BOWL

3 flavoured artisan ice-creams (V)

4.95

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

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	46.95
Grahams 20yr old	6.45	13.95	77.95

CIGARS

Romeo Y Julieta Cigars

Petit Julietas	9.95
Cedros No. 3	15.95
Wide Churchill	29.95
Churchill	34.95

DESSERT WINES

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

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

PLEASE ASK A MEMBER OF STAFF