



PAVILION

LOUNGE + RESTAURANT

DESSERT MENU

PAVILION DESSERT ISLAND

A selection of our desserts plus fresh fruits, ice creams and sorbets

(2, 4, 7, 10, 11)

9.95 per person

(minimum 2 people)

MATCHA GREEN TEA FONDANT

with butterscotch miso ice cream and chocolate soil (2, 4, 7)

7.95

BAKED PASSIONFRUIT AND WHITE CHOCOLATE CHEESECAKE

with mango gel and coconut wafer (2, 4, 7, 10)

6.95

ORANGE AND LYCHEE BURNT CREAM

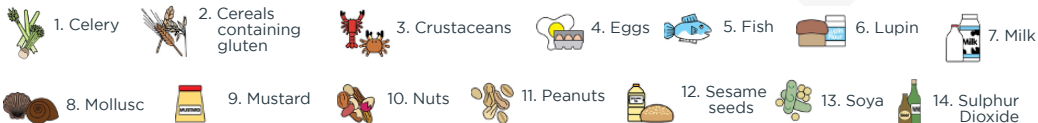
with peanut and sesame sticks (2, 4, 7, 10, 11, 12)

6.95

DESSERT WINES

BOTRYTIS SEMILION, PETER LEHMANN MASTERS, SOUTH AUSTRALIA
25.95 BOTTLE

SAUTERNES CHATEAU LAVILLE, BORDEAUX, FRANCE
35.95 BOTTLE



V = Vegetarian, VE = Vegan.

If you have any dietary requirements or food allergies please inform your server prior to ordering. Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are 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	4.50	7.50
Chivas Regal 18year	7.00	11.00
Glenmorangie	7.00	11.00
Glenfiddich 12year	5.00	8.00
Glenfiddich 15year	6.00	10.00
Glenfiddich 18year	8.00	13.00
Dalmore 15year	8.00	13.00
Nikka From The Barrel	6.00	10.00
Hibiki Harmony	8.00	13.00

BRANDY

	25ml	50ml
Courvoisier VS	4.20	7.00
Courvoisier XO	12.00	19.00
Hennessy XO	12.00	19.00

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	14.95
No.1	24.95
Wide Churchill	34.95
Churchill	39.95

A SELECTION OF COFFEES, LIQUEUR COFFEES + INFUSED TEAS ARE AVAILABLE PLEASE ASK A MEMBER OF STAFF