

THE PEMBROKE

Dessert Menu

Pear Belle Helene \$12

*poached pears, gingerbread,
hazelnut streusel, blueberry-pinot noir sorbet*

Eldorado Black Muscat, Ferarri Carano 2016 \$12

Passion Fruit Tart \$10

coconut crust, tropical fruit salad, coconut sorbet

Amaro, Braulio \$12

Crème Brûlée \$10

vanilla custard, blackberries

Kir Royal \$15

Chocolate Panna Cotta \$11

*Manjari chocolate, black currant gel,
chocolate toffee*

Warre's 'Otima', Ten Year Old Tawny Port \$8

Apple Tart Tatin \$12

*granny smith apples, puff pastry,
vanilla crème fraiche, sherbet*

Grand Marnier \$10

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After Dinner Drinks

Ceremony Coffee

Mass Appeal

Big body, sweet. Notes of caramel and chocolate

\$5.00

Espresso Drinks

Americano, Cappuccino, Latte, Macchiato, Mocha

\$6.00

Palais des Thés Teas

*Big Ben English Breakfast Black, Blue of London Earl Grey,
Chai Imperial Black, Darjeeling Margaret's Hope Black,
Grand Jasmin Chung Feng Green, Infusion de Camomille Herbal,
Rooibos du Hammam Berries & Green Date Herbal,
Sencha Ariake Green, The Vert a la Menthe Mint Green*

\$5.00

Sweet and Fortified Wine

Warre's 'Otima', Ten Year Old Tawny Port
Douro, Portugal \$8

Eldorado Black Muscat, Ferrari Carano 2016
Russian River Valley, CA \$12

Warre's Late Bottled Vintage Port 2004
Douro, Portugal \$12

Warre's Vintage Port 1985
Douro, Portugal \$30