

# Wagyu Lounge

## Desserts \$75

### Toblerone Filo Parcels

toblerone chocolate wrapped in film pastry, served with vanilla gelato and hot chocolate sauce

### Banoffi Cake

whipped cream and toffee pie stuffed with bananas, and coated with cocoa powder

### Chocolaté Pudding

hot chocolate pudding with a molten dark chocolate centre

### Cheesecake

new york style topped with seasonal berries and whipped cream

### Pavlova

australia's gift to the world, meringue, fruit and creme indulgence

### Fruit and Cheese Platter

ask your server for our selection of fine cheeses

## Dessert Wine, Port, & Grappa

all port and dessert wine servings are 2 ounces

	GLS	BTL
Domaine de Coyeaux Muscat, Beaumes de Venise 375ml	\$70	\$350
Yalumba Museum Muscat, Australia 375ml	\$115	\$435
Graham's 10 Years Twany Port	\$120	
Graham's 20 Years Twany Port	\$200	
Graham's 1997 Vintage Ruby Port	\$235	

## Dessert Cocktails

### Espresso Martini

freshly brewed illy espresso shaken with coffee liqueur and vodka

\$90

### Tiramisu Martini

house-infuse vanilla vodka shaken with almond, chocolate, coffee liqueur, and freshly brewed illy espresso

\$90

### Godiva Chocolate Martini

Vodka shaken with rich dark godiva chocolate liqueur, layered over our homemade creamy caramel liqueur. topped off with freshly grated bitter dark chocolate

\$100

## Single Malts & Cognac

Macallen 12 Years	\$100
Macallen 18 years	\$160
Glenlivet 12 Years	\$95
Glenmorangie 10 Years	\$120
Martell VSOP	\$95
Martell XO	\$210
Remy XO	\$190