

CURE LOUNGE & PATIO

DESSERTS

WINTER PLUM CRAQUELIN 14 (V)

vanilla plum mousseline-filled chocolate crusted profiteroles, greek yoghurt ice cream, preserved plum compote

CHOCOLATE FONDANT CAKE 14 (V)

strawberry cinnamon consommé, greek yoghurt ice cream, almond toffee soil

RASPBERRY YUZU WHITE CHOC. BOMBE 14 (GF)

raspberry meringue, champagne yuzu gel

WINTER SPICE SAVARIN RUM SOAKED 14 (V)

apple relish, salted caramel ice cream, brandy snaps, dark rum pour over

SEASONAL FRUIT TART 12 (Vg) (GF)

almond oat crisp, seasonal fruit, fresh berries, tropical fruit gel

HOUSEMADE FEATURE SORBET 8 (Vg) (GF)

with fresh berries

DESSERT COCKTAILS

SWEET AS PIE 15 (V)

brandy, amaretto, orgeat syrup, lemon juice, egg white, maraschino cherry drizzle. served with lemon friand

BEAN THERE, DONE THAT 15 (V)

coffee bean-infused flor de cana rum, creme de cacao, fernet gancia, liquid whole egg, heavy cream, chocolate coffee bitters. served with dark chocolate and walnut fudge bite

AFTER DINNER DRINKS

SPECIALTY COFFEE

espresso 3.5 mocha / latte / cappuccino / americano 4.5

baileys coffee: single 8 / double 10

COGNACS

hennsey vs 15 / hennsey vsop 17 / hennsey xo 40

PORT

blasted church, amen, NV. CANADA, 13 gls

fonseca, 20yr, PORTUGAL, 15 gls

taylor fladgate, 10yr, PORTUGAL, 10 gls



= VEGAN



= VEGETARIAN



= GLUTEN FREE

Please inform your server of any allergies or dietary restrictions.

NOTE: our kitchen produces items that are not gluten-free.

Additional options may be available.

Groups of six or more may be subject to an 18% auto gratuity.