

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

AFTER DINNER DRINKS

SPECIALTY COFFEE

espresso 3.5 mocha / latte / cappuccino / americano 4.5
baileys coffee: single 8 / double 10

COGNACS

hennesy vs 15 / hennesy vsop 17 / hennesy xo 40

PORT

blasted church, amen, NV. CANADA, 13 gls

fonseca, 20yr, PORTUGAL, 15 gls

taylor fladgate, 10yr, PORTUGAL, 10 gls

(Vg) = VEGAN (V) = VEGETARIAN (GF) = 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.