



PARK HOUSE SWEETS

SWEET PARADIS | 22

a shareable tower of seasonal bite-size treats prepared by our pastry chef

LE POMME AU CARAMEL | 15

warm cinnamon apple compote, chocolate financier, almond streusel, caramel whipped ganache and vanilla gelato

CHOCOLATE SOUFLÉ | 18

baked chocolate custard with creme anglaise

CARAMEL CREME BRULEE | 12

baked caramel custard, hazelnut streusel, poached pears, dulcify whipped ganache

AZELIA PASSION FRUIT MOUSSE | 14

cocoa nib sponge, hazelnut crisp, passion fruit curd, azelia chocolate mousse, passion fruit consommé, chocolate soil and praline gelato

MONT POURPRE | 12

whiskey soaked baba, blood orange curd, caramel sauce, candied purple sweet potato, fresh blood oranges

1829 CREAMS GELATO & SORBET

one scoop 3 | two scoop 6 | three scoop 9

GELATO

vanilla
chocolate
salted caramel
pistachio

SORBETS

raspberry
strawberry





DESSERT WINES

glass | bottle

CHÂTEAU GUIRAUD Sauternes, 2009	half	24 100
CÔTEAUX-DU-LAYON 'Grand Clos' Leduc Frouin, 2018		20 70
MONTILLA-MORILES Alvear 'P.X. Solera 1927'	half	18 65

PORTO & MADEIRA

BROADBENT 'Auction Reserve' Ruby		15 100
C.N. KOPKE 20 year Tawny		24 150
The RARE WINE Company, Verdelho 'Savannah'		19 125

AFTER DINNER DRINKS

ESPRESSO MARTINI | 17

haku vodka, liquor 43, mr. black's coffee liquor, sweet cream

CARAJILLO | 13

liquor 43, espresso

Rishi Fine Teas and Infusions

ENGLISH BREAKFAST

EARL GREY

JASMINE

TUMERIC GINGER

YUZU PEACH GREEN

PEPPERMINT

CHAMOMILE MEDLEY

GINGER LEMON

ROOIBOS CHAI

green tea & lemongrass decaf

mellow South African herbal

COFFEE AND SPECIALITY DRINKS

PARK HOUSE ICED TEA

pomegranate fruita

CAFFÈ LATTE

with your choice of milk

ICED COLD BREW

chameleon organic cold brew

CAPPUCCINO

topped with cocoa powder

