



PARK HOUSE SWEETS

SWEET PARADIS | 22

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

CHOCOLATE SOUFFLÉ | 18

baked airy custard, creme anglaise

STRAWBERRY MATCHA BAKED ALASKA | 16

matcha sponge cake, strawberry ice cream, torched meringue, cotton candy, lychee elderflower syrup

COCONUT CRÈME BRÛLÉE | 12

coconut custard, lime gel, fresh berries and mangos, pistachio crumble

BLUEBERRY CHEESECAKE | 14

graham sable, white chocolate, macerated blueberries, mascarpone cream, cassis caviar, blueberry compote, almond nougatine, lemon gel

CHOCOLATE MOUSSE CAKE | 14

chocolate truffle cake layers with milk chocolate mousse, dark chocolate mousse, milk chocolate whipped ganache, fresh berries

IN-HOUSE GELATO & SORBET

one scoop 3 | two scoops 6 | three scoops 9

GELATO

vanilla
chocolate
salted caramel
pistachio

SORBETS

raspberry
strawberry





DESSERT WINES

glass | bottle

CHÂTEAU ANDOYSE DU HAYOT Sauternes, 2016	half	20 80
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

flurries of cocoa powder

