

DESSERT

Tahitian Vanilla Cheesecake
Fresh Mango Rose | Mango Coulis
Crème Fraîche Lime Sherbet

26

HBA Strawberry Shortcake
Biscuit | Harry's Berries Strawberries | Tarragon Whipped Cream

30

Coeur de Guanaja Chocolate Soufflé
Vanilla Bean Ice Cream

35

Peach Crème Brûlée
Tahitian Vanilla Crème Brûlée | Flambéed Peaches

30

Bel-Air Affogato
Vanilla Gelato | Arabica Double Espresso | Sablé Breton Cookie

20

HBA Pâtisserie Tasting Platter
3 Chef's Choice Desserts from our Pâtisserie

45

House-Made Cookies
Chocolate Chip | Oatmeal Pecan | Brookie

21

Gluten-Free Chocolate Chip Cookies

21

Selection of Ice Creams & Sorbet
Vanilla | Chocolate | Strawberry
Sherry's Banana Stracciatella
Mango-Passion Fruit | Coconut | Raspberry

26

DESSERT WINES

APERITIF & DIGESTIF

Aperol	20
Averna	14
Campari	20
Carpano 'Punt e Mes'	20
Carpano 'Antica Formula'	20
Chartreuse 'Green'	20
Chartreuse 'Yellow'	20
Cynar	19
Dubonnet 'Red'	20
Fernet-Branca	20
Jacopo Poli 'Grappa di Sassicaia'	75
Lillet Blanc	20
Limoncello	20
Massenez Calvados	23
Pernod	20
Pimm's No.1	20
Ricard	20
Rabarbaro Zucca	20

SWEET WINES

Château d'Yquem, Sauternes, France, 2006	125
Château Suduiraut, Sauternes, France, 2008	35
Royal Tokaji Co, 'Red Label', 5 Puttonyos, Hungary, 2016	25

PORT

Taylor Fladgate, 10 yr Tawny	20
Taylor Fladgate, 20 yr Tawny	24
Taylor Fladgate, 30 yr Tawny	40
Taylor Fladgate, 40 yr Tawny	50

DESSERT COCKTAILS

Brandy Alexander	22
Remy Martin Cognac, Briottet Crème de Cacao, Nutmeg	
Kir Royale	35
Lanson 'Black Label' Champagne, Chambord, Raspberry	
Espresso Martini	30
Stoli Elit Vodka, Kahlua, Espresso	
Hot Toddy	22
Balvenie 12 Yrs, Honey, Lemon, Cinnamon	
Irish Coffee	19
Bailey's Irish Cream, Jameson, Coffee	
The Gallagher	19
Plantation, Steamed Milk, Honey, Cinnamon	