



GASTRONOMIA PORTUGUESA

## SOBREMESAS / DESSERTS

<b>PASTELS DE NATA CASA LISBOA</b> MINI EGG TARTS WITH RASPBERRY AND VANILLA ICE-CREAM	<b>\$80</b>	<b>MANGO BURRATA SHAPED CHEESE CAKE</b> MANGO, CHEESE, SABLEE, PASSION FRUIT	<b>\$90</b>
<b>TIGELADA</b> EGG PUDDING WITH VANILLA ICE CREAM & CINNAMON POWDER	<b>\$80</b>	<b>PINEAPPLE RAVIOLIS</b> INFUSED PINEAPPLE, VANILLA ICE CREAM, PISTACHIO SPONGE RAVIOLIS WITH PINK PEPPERCORN & MINT	<b>\$85</b>
<b>BOLO DE BOLACHA</b> PORTUGUESE COOKIES & CHOCOLATE CAKE WITH VANILLA ICE CREAM	<b>\$85</b>	<b>PERA BEBEDA</b> PORT WINE DRUNKEN PEAR WITH CHEESE CAKE TEXTURE & PORT WINE REDUCTION	<b>\$80</b>
		<b>SERRADURA</b> PORTUGUESE SAW DUST PUDDING	<b>\$70</b>

### CHEESE & PORT JOURNEY

Six cheeses paired with three different port wines \$228 p.p

## MOSCATEL, PORT & MADEIRA WINES

<b>MOSCATEL ROXO DSF 2006</b> Aroma of peach, caramel, almond, orange & mushroom, elegant with very good acidity. Finish very long.	<b>\$88</b>	<b>FERREIRA VINTAGE 2011</b> <i>vintage of the century</i> Great intensity, complexity & harmony on the nose. On the palate it has a lively attack with balanced acidity.	<b>\$188</b>
<b>BLANDY'S RICH MADEIRA</b> Deep golden-brown color with honey & raisins on the nose, rich full bodied & soft textured.	<b>\$88</b>	<b>GRAHAM'S 10YRS OLD TAWNY</b> Aromas of dried apricots, tangerine peel well integrated with a nutty character.	<b>\$108</b>
<b>J. FARIA &amp; FILHOS MEDIUM DRY MADEIRA 5YRS</b> Pleasant notes of caramel, toffee, dried fruits & orange with a refreshing acidity.	<b>\$88</b>	<b>SANDEMAN 20YRS OLD TAWNY</b> A rich yet elegant combination of flavors-dried apricots, honey, nuts, spices, vanilla-creates an endlessly complex wine that unfolds smoothly & develops in the mouth.	<b>\$108</b>
<b>NIEPOORT DRY WHITE PORT</b> ASweetness from honey, peach, caramel & apricot notes with long finish.	<b>\$78</b>	<b>GRAHAM'S 20YRS OLD TAWNY</b> Fully developed with well pronounced aroma intensity. Very creamy with raisin, dried fig & nutmeg. Full bodied & a sumptuous long finish.	<b>\$158</b>
<b>QUINTA DO CRASTO FINEST RESERVE</b> Very elegant fresh port with intense aroma of ripe fruits, well balanced sweetness with firm tannins.	<b>\$78</b>	<b>FERREIRA VINTAGE 1985 (1/2 BTL)</b> Full bodied with aromas of dark fruits. Very round & exquisite with medium tannin.	<b>\$1880</b>
<b>FERREIRA LBV 2013</b> Intense aroma of black fruits with firm tannins.	<b>\$98</b>		

## DIGESTIVO

<b>AGUARDENTE VINICA VELHISSIMA</b> <i>(PORTUGAL)</i>	<b>\$108</b>	<b>GLENLIVET 12 YRS SINGLE MALT</b> <i>(SCOTLAND)</i>	<b>\$108</b>
<b>CONDE DE OSBORNE SOLERA GRAN RESERVA</b> <i>(SPAIN)</i>	<b>\$168</b>	<b>MACALLAN 12 YRS SINGLE MALT</b> <i>(SCOTLAND)</i>	<b>\$108</b>
<b>DARON FINE CALVADOS</b> <i>(FRANCE)</i>	<b>\$108</b>	<b>TALISKER 10YRS SINGLE MALT</b> <i>(SCOTLAND)</i>	<b>\$108</b>
<b>GLENLIVET 18 YRS SINGLE MALT</b> <i>(SCOTLAND)</i>	<b>\$188</b>	<b>GLENMORANGIE 10 YRS SINGLE MALT</b> <i>(SCOTLAND)</i>	<b>\$108</b>

Subject to 10% service charge

Corkage fee \$350 per bottle 750mL