

14 HILLS

DESSERTS

Chocolate fondant <i>pistachio ice cream, chocolate sauce</i>	9.00
Chocolate custard <i>tart, salted caramel ice cream</i>	7.00
Chilled rice <i>vanilla pudding, clementine jam, candied macadamia nuts</i>	6.50
Floating island <i>roasted pineapple, vanilla sauce</i>	7.00
Mango <i>milk chocolate, chai tea, dates & pecan nuts</i>	8.00
Selection of ice cream and sorbet	5.00
Selection of 3/5 cheeses <i>figs & fennel chutney, homemade crackers</i>	9.00/14.00



微信扫码关注，浏览配图菜单

Please inform your waiter of any allergy or dietary requirements when making your order.
Prices include VAT at 20%. 12.5% discretionary service charge will be added to your bill.

14 HILLS

DESSERT WINE BY THE GLASS

SWEET	100ml
Monbazillac 'Jour De Fruit' <i>South West, France 2015</i>	6.00
Royal Tokaji Late Harvest <i>Tokaji Hungary, 2016</i>	9.50
Domaine Papagiannakos 'Melias' <i>Attica, Greece 2018</i>	11.00
Coteaux du Layon, Domaine Pithon-Paillé 'Les 4 Vents' <i>Loire, France 2016</i>	12.00
Sauternes, Château Guiraud 'Petit Guiraud' <i>Bordeaux, France 2016</i>	13.00
Royal Tokaji Blue Label 5 Puttonyos <i>Tokaji, Hungary, 2013</i>	14.50
FORTIFIED	100ml
Graham's Six Grapes Ruby Port <i>Douro, Portugal, NV</i>	7.00
Graham's Quinta dos Malvedos <i>Douro, Portugal, 2006</i>	11.00
Graham's Tawny Port <i>Douro, Portugal 10YO</i>	13.00
Telmo Rodriguez 'MR White', Moscatel, <i>Andalucia, Spain, 2015</i>	8.00
Equipo Navazos, Manzanilla En Rama 'I Think' <i>Jerez, Spain, NV</i>	9.50
Bodegas Alvear 'Pedro Ximenez Solera 1927' <i>Andalucia, Spain, NV</i>	11.00

VG- suitable for vegan requirements, V- suitable for vegetarian requirements

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness