

# WHISK

## DESSERT

### Artisan Cheese Platter **HK\$180**

Weekly selection from cheese master Yves Bordier

### 🍷 Vanilla Mille-feuille "A La Minute"<sup>[N]</sup> **HK\$98**

Raspberry & Raspberry

### Milk Chocolate Jivara <sup>[N]</sup> **HK\$98**

Passion Fruit, Mango sorbet

### Victoria Pineapple Delight **HK\$95**

Coconut, Rum, Lime

### Warm Chocolate Pudding **HK\$98**

Vanilla, Pear Sorbet

### Grand Marnier Soufflé **HK\$110**

Citrus Compote, Orange Sorbet

[For 2. Please order 20 mins in advance]

### 🍷 Flaky Apple Tart **HK\$190**

Roasted Almonds, Vanilla Ice cream

[For 2. Please order 20 mins in advance]

### Seasonal Sorbet or Ice cream **HK\$78**

## SWEET WINES & PORT

### Domaine de Bablut, Aubance Sélection Anjou France 2005

Chenin Blanc

Glass: **HK\$60** Bottle: **HK\$320**

### Il Maestro Vinaio Moscato D'Asti DOCG Italy 2009

Moscato

Glass: **HK\$75** Bottle: **HK\$400**

### Château Cantegril Sauternes (375ml) France 2004

Sémillon / Sauvignon Blanc

Glass: **HK\$150** Bottle: **HK\$420**

### Klein Constantia Vin de Constance (500ml) South Africa 2005

Muscat

Bottle: **HK\$950**

### Château d'Yquem Sauternes France 1989

Sémillon / Sauvignon Blanc

Bottle: **HK\$8990**

### Quinta do Noval Tawny Port Portugal NV

Touriga Nacional / Tinta Roriz

Glass: **HK\$45** Bottle: **HK\$400**

### Quinta do Noval Colheita Portugal 1995

Touriga Nacional / Tinta Roriz

Glass: **HK\$90** Bottle: **HK\$800**

🍷 Signature dishes [N] Dishes with Nuts [V] Vegetarian Dishes

Prices above are subject to a 10% service charge