

## DESSERTS

<b>Cheese Platter</b> <i>A selection of cheeses &amp; preserves serves 2-3 people</i>	<b>R195</b>
<b>Fruit Salad &amp; Cream or Ice-Cream</b>	<b>R 65</b>
<b>Lindt Chocolate Mousse</b>	<b>R 69</b>
<b>Crème Brûlée</b>	<b>R 69</b>
<b>Chocolate Brownies</b> <i>Served hot with cream or ice-cream</i>	<b>R 69</b>
<b>Malva Pudding</b> <i>Served hot with custard, cream or ice-cream</i>	<b>R 69</b>
<b>Ice-Cream &amp; Hot Chocolate Sauce</b>	<b>R 69</b>
<b>Sorbet</b> <i>A selection of three flavours</i>	<b>R 65</b>
<b>New York Baked Cheese Cake</b>	<b>R 69</b>
<b>Tiramisu</b>	<b>R 69</b>

### PERFECT ENDING

<b>Klein Constantia Vin de Constance</b>	<b>R1 550</b>
<b>Jordan Mellifera Noble Late Harvest</b>	<b>R 450</b>
<b>Paul Cluver Weisser Riesling</b>	<b>R 500</b>
<b>Nederburg Noble Late Harvest (Bottle)</b>	<b>R 210</b>
<b>Dalla Cia Grappa "G" Cabernet/Merlot</b>	<b>R 64</b>
<b>Grappa Nonino</b>	<b>R 80</b>
<b>Wilderer Grappa Pinotage</b>	<b>R 65</b>

### COGNAC

*An appellation contrôlée French grape brandy from the Cognac region. Cognac lends its name to what is arguably the finest brandy in the world.*

**V.S. (VERY SPECIAL)** *Raw and spirity, with heavily scented floral bouquets. Average age between 5 and 9 years.*

<b>Bisquit V.S</b>	<b>R 75</b>
<b>Camus V.S</b>	<b>R 63</b>
<b>Courvoisier V.S</b>	<b>R 70</b>
<b>Hennessy V.S</b>	<b>R 75</b>
<b>Honor V.S</b>	<b>R 85</b>
<b>Martell V.S</b>	<b>R 65</b>

**V.S.O.P. (VERY SUPERIOR OLD PALE)** *More rounded, slightly wooded and with a rich nose, the flavour of these Cognacs is richer and more subtle. Average age 12 years.*

<b>Bisquit V.S.O.P</b>	<b>R115</b>
<b>Camus V.S.O.P</b>	<b>R 95</b>
<b>Courvoisier V.S.O.P</b>	<b>R 95</b>
<b>Hennessy V.S.O.P</b>	<b>R115</b>
<b>Honor V.S.O.P</b>	<b>R110</b>
<b>Martell V.S.O.P (Noblige)</b>	<b>R115</b>
<b>Remy Martin V.S.O.P</b>	<b>R105</b>

**NAPOLEON** *Elegant, with a rich, woody nose and a soft floral flavour. Average age 18 years.*

<b>Domain Frapin</b>	<b>R115</b>
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**X.O. (EXTRA OLD)** *These Cognacs are rich and heavily scented with oak, they are characterised by seductively full vanilla, smoke and a spicy lingering finish. Average age between 25 & 50 years.*

<b>Bisquit X.O</b>	<b>R325</b>
<b>Camus X.O</b>	<b>R320</b>
<b>Courvoisier X.O</b>	<b>R320</b>
<b>Hennessy X.O</b>	<b>R350</b>
<b>Martell X.O</b>	<b>R380</b>
<b>Remy Martin X.O</b>	<b>R350</b>
<b>KWV XO (South African)</b>	<b>R300</b>

**HORS D'AGE** *Exceptionally rare Cognacs, blended from the finest vintages in Grande and Petite Champagne. Average age 50 to 100yrs.*

<b>Camus Extra</b>	<b>R780</b>
<b>Hennessy Paradis Extra</b>	<b>R900</b>
<b>Rémy Martin Extra</b>	<b>R850</b>
<b>Richard Hennessy</b>	<b>R3900</b>

### BRANDIES

#### ARMAGNAC

*An appellation contrôlée French grape brandy from Gascony, France's oldest brandy, Armagnac, delivers rich, powerful flavours and an astonishing bouquet.*

<b>Lafontan Napoleon</b>	<b>R 99</b>
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#### PORT

*A fortified wine made by adding brandy to arrest fermenting grape "must", which results in a wine, usually red, occasionally white, that is both sweet and high in alcohol.*

#### FINE WHITE

<b>Axe Hill White</b>	<b>R 45</b>
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#### RUBY

<b>Allesverloren</b>	<b>R 25</b>
<b>De Krans Cape Ruby</b>	<b>R 35</b>
<b>Ferreira Ruby</b>	<b>R 35</b>

#### TAWNY

<b>Ferreira Tawny</b>	<b>R 35</b>
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### VINTAGE PORT

<b>Axe Hill</b>	<b>R 45</b>
<b>Boplaas</b>	<b>R 55</b>
<b>Messias 10yr</b>	<b>R 55</b>
<b>Messias 20yr</b>	<b>R100</b>
<b>Messias 30yr</b>	<b>R155</b>
<b>Messias 40yr</b>	<b>R205</b>