



LOUIS XIII

Five
RIVERS
À LA CARTE

DESSERTS

DESSERTS

Morello Cherry Sorbet & Pistachio Crème Glace 9

Morello Cherry Sorbet, Pistachio Crème Glace, Cherry Granola Crumble, Candied Pistachio Kernels

V/D/N/G/E

Vegan alternative available

Deconstructed Tiramisu 9.5

Coffee Savoiardi, Mascarpone Quenelle, Coffee Jelly, Cocoa Crumble

D/G/E

Manjari Crémeux 9.5

Manjari Mousse, Almond & Hazelnut Praline, Passion Fruit Cream

D/N/G/E

Almond Sponge 9.5

Almond Sponge, Lemon Crémé, Dehydrated Meringue, Crisp Sugar Cookie

V/D/N/G/E

Charcoal Rasmalai 10

Creamed Cheese Dumplings, Charcoal Sweetened Milk, Rose Water, Pistachio Kernels

V/N/D/G

Warm Gulab Jaman 9

Milk Cake Balls, Rose Honey & Sugar Syrup, Clotted Cream Vanilla Crème Glace

V/D/N/G/E

COGNAC

25ml

Remy Martin XO	13
Louis XIII	250
Remy Martin VSOP	4.5

LIQUEURS

25ml

Baileys Irish Cream	4.5
Disaronno Amaretto	4.5
Cointreau	4.5
Drambuie	4.5
Grand Marnier	4.5
Campari	4.5
Kahlua	4.5
Tia Maria	4.5
Mozart	4.5

SWEET & FORTIFIED

125ml

Château Haut-Mayne Sauternes	9
Bordeaux, France	
Calem 10yr Tawny Port 20%	8
Douro, Portugal	

TEAS & COFFEES

Americano	4.5
Cappuccino	4.5
Espresso	3.5
Latte	4.5
Liqueur Coffee	7
Hot Chocolate	4
Masala Chai	4.5
English Breakfast	4.5

Please note dishes that are marked with a (V) are vegetarian, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg. Whilst we take extreme caution to prevent cross-contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen.