

THERE'S
ALWAYS ROOM
for dessert!

DESSERTS & DIGESTIFS

Five
RIVERS
À LA CARTE

Desserts

MORELLO CHERRY SORBET & PISTACHIO CRÈME GLACE V/D/E/G/N 9

A vibrant burst of sun-ripened cherries paired with rich, creamy pistachio ice cream. Served on a bed of cherry granola crumble and candied pistachios for a perfect blend of tart and sweet.

DECONSTRUCTED TIRAMISU V/E/D/G 9.5

Our artistic take on the classic Italian dessert. Espresso-soaked ladyfinger crumble meets rich mascarpone mousse and velvety chocolate ganache in this deconstructed masterpiece.

MANJARI CRÈMEUX V/D/E/G/N 9.5

Silky smooth Manjari chocolate crèmeux, paired with almond and hazelnut praline and a refreshing passionfruit cream. A decadent treat for chocolate connoisseurs.

ALMOND SPONGE V/D/E/G/N 9.5

A light, airy almond sponge cake infused with toasted almonds, served with lemon crème, dehydrated meringue, and a crisp sugar cookie for a perfect balance of texture and flavour.

WARM GULAB JAMAN V/D/N/G 9

Spongy milk cake balls soaked in rich sugar syrup served warm with clotted cream vanilla for a comforting, traditional Indian dessert.

RASMALAI V/D/G/N 10

Soft, creamy cheese dumplings immersed in sweetened milk, delicately flavoured and garnished with pistachio kernels. A rich and refreshing finish to any meal.

Digestifs

COGNAC 25ml

Remy Martin XO 13

Louis XIII 250

Remy Martin VSOP 4.5

LIQUEURS

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

COFFEES

Americano 4.5

Cappuccino 4.5

Espresso 3.5

Latte 4.5

Liqueur Coffee 8

Hot Chocolate 4.5

TEAS

Green Tea 4.5

Peppermint Tea 4.5

Lemon Green Tea 4.5

English Breakfast Tea 4.5

Masala Chai 4.5

Sweet & Fortified

Calem 10yr Tawny Port 20%, Douro, Portugal

8