

DELECTABLES

PIMM'S PANNACOTTA \$21

*Cucumber Foam, Strawberry Effervescent Shards,
Orange Pimm's Curd*

DECONSTRUCTED SMOKED TIRAMISU \$20

*Coffee Popping Pearls, Chocolate Cremeaux,
Port Wine Reduction Sauce*

CHERRIES JUBILEE TABLESIDE \$22

*Kirsch Cherry Sauce, Vanilla Bean Ice Cream,
Toasted Pecans*

ORANGE BLOSSOM JAPANESE RAINDROP CAKE \$19

Black Sugar Syrup

RASPBERRY WHITE CHOCOLATE MOUSSE \$ 2 0

Blueberry Gel Insert

CHOCOLATE SOUFFLÉ, BOURBON ANGLAISE \$ 2 2

SOUFFLÉ OF THE WEEK \$ 2 2

**CHEF'S SELECTION OF SORBETS
AND ICE CREAMS \$ 1 6**

Choice of 3 of our house made Sorbets or Ice-Creams

Apricot Balsamic Sorbet

Mint Raspberry Lemonade Sorbet

Blueberry Almond Sorbet

Vanilla Bean Ice-Cream

Chocolate Ice-Cream

Strawberry Ice-Cream

COFFEE

LH SIGNATURE

ESPRESSO \$4

CAPPUCCINO \$5

LATTE \$5

MACCHIATO \$5

Flavors: Caramel, Vanilla, Mocha, Hazelnut, White Chocolate, Lavender

Milk Options: Whole, Almond, Soy, Oat

FRENCH PRESS \$5

Columbian Heirloom - Ethiopian Yirgacheffe - Dark Horse Sumatra

SALTED LAVENDER COLD BREW \$9

Cold Brew, Salted Lavender Cold Foam

AFTER DINNER

ESPRESSO MARTINI \$ 21

*Belvedere Organic Pure Vodka, Fresh Espresso, Kahlúa,
Biscotti Liqueur, Chocolate Bitters*

HIGH TEANI \$ 20

*Earl Grey-Infused P1 Vodka, Chai Cream Liqueur,
Cinnamon, Nonino, Drambuie*

TRADITIONAL IRISH COFFE \$ 18

Slane Irish Whiskey, Demerara, Coffee, Cream, Nutmeg