

.dessert.

chocolate 10

dark chocolate crèmeux, devil's food cake, caramelized white chocolate spread, cardamom candied hazelnuts (v)

flan cake 9

buttermilk flan cake, compressed pineapple, coconut crisp toasted coconut crème anglaise (v)

lemon cheesecake mousse 9

olive oil cake, graham cracker crumble, lemon coulis candied lemon peel (gf)

cheese 26

selection from Cheese Boutique served with toast, fruit and county honey

scoop of house churned gelato or sorbet 4

ask your server for our daily flavour

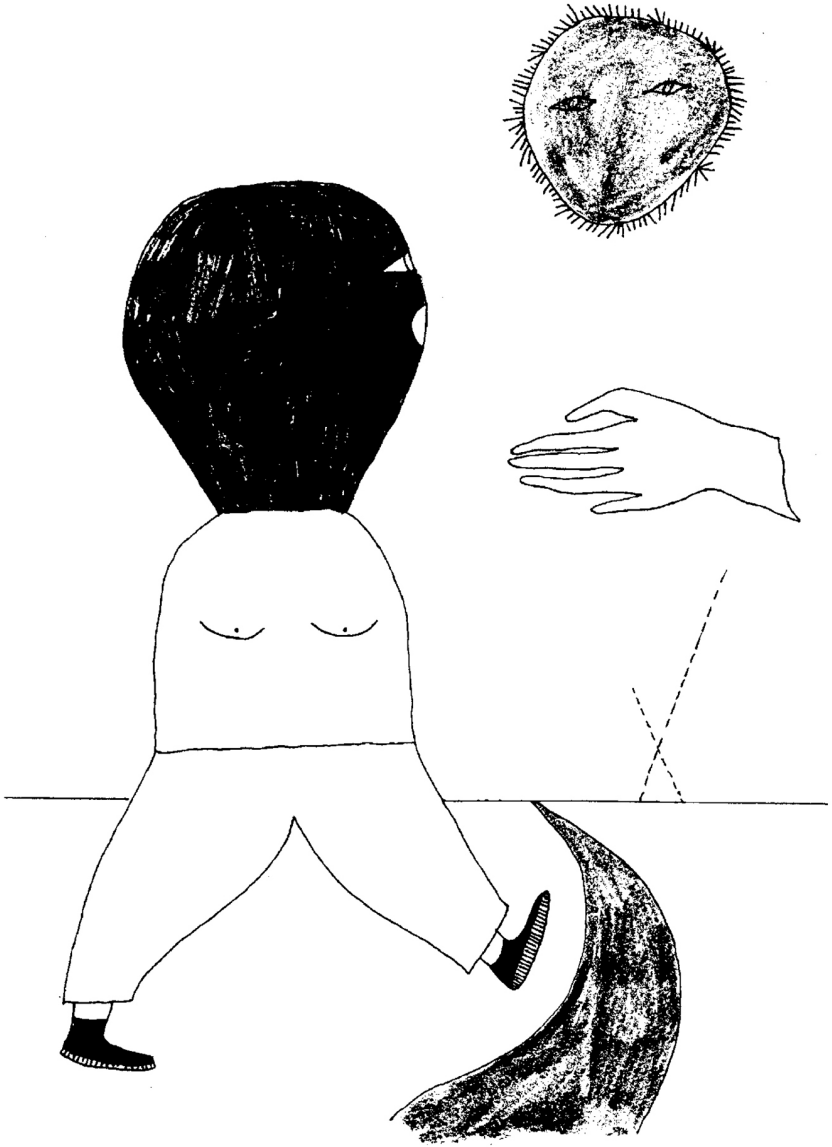
.dessert cocktails.

baller grasshopper 15

branca menta, Tempus Fugit crème de menthe, Tempus Fugit crème de cacao, cream, mint [2oz]

lux pink squirell 15

Tempus Fugit crème de noyaux, Tempus Fugit crème de cacao, almond, cream, nutmeg [1.5oz]



Corporate Executive Chef: Ted Corrado
Commissary Chef: Jonas Grupiljonas
Menu art by Kendra Yee.

THE DRAKE | HOTELS | FOOD & DRINK | EVENTS
GENERAL STORES | ART & CULTURE

Pssst. Did you know? The Drake caters.