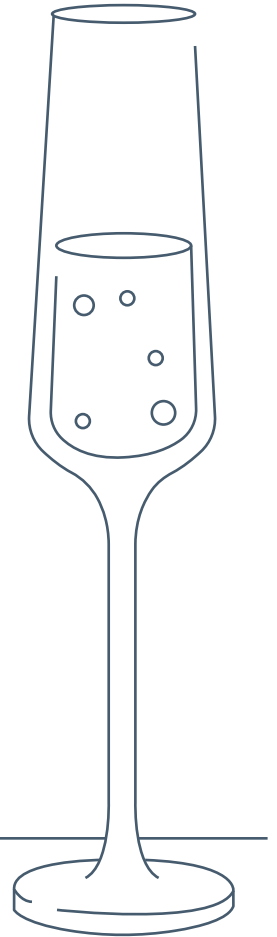




# WEDGEWOOD

HOTEL & SPA

## BACCHUS LOUNGE & COCKTAIL MENU



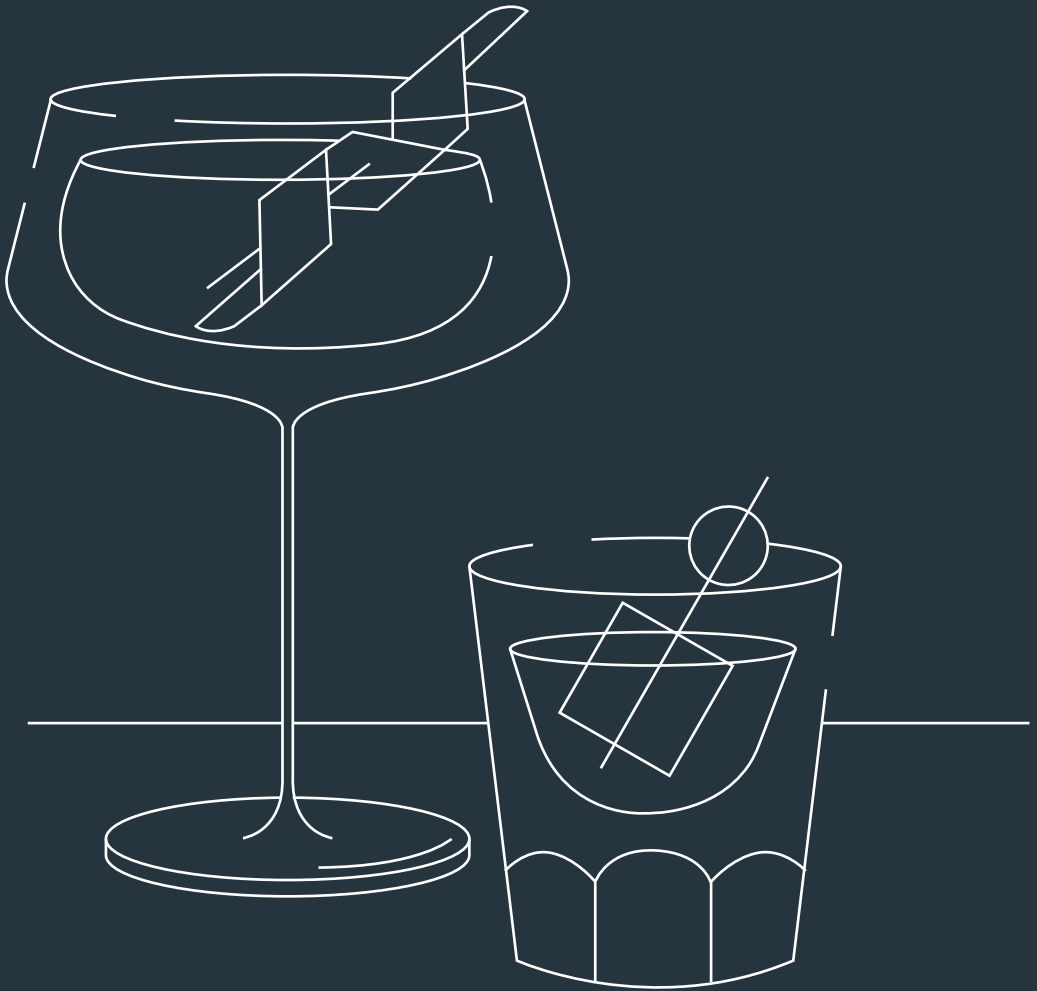
COCKTAILS

WINE

SPIRITS

FOOD

# COCKTAILS



# FALL COCKTAILS

## Falling Leaves | 25

*Tart & juicy with a soft, warming spice finish*

1.5oz Luksusowa Potato Vodka, 0.5oz St-Germain, Lime, Apple & Cinnamon, Pomegranate

## Harvest Spice | 27

*Velvety flavours with dark sweetness, warming spice, & subtle cacao*

2oz Flor de Caña 18 Year Rum, 5ml Allspice Dram, 0.25oz Oloroso Sherry, Cacao Butter, Vanilla, Tonka Bean

## Raincouver Old Fashioned | 22

*A nod to Vancouver's crisp, rainy fall days, with dark maple sweetness, and toasted oak*

2oz Alberta Premium Rye, Fall-Spiced Maple, Aromatic Bitters

## Earl of Autumn | 24

*Silky & aromatic with subtle tea, & a lingering floral spice*

2oz Butterfly Pea Flower-Infused Sheringham Gin, Earl Grey, Cinnamon, Lavender

## Spice Trade | 24

*Velvety rum and pear balanced by citrus, almond, and fragrant spice*

1 oz Bacardí 8, 0.5 oz Grand Marnier, 0.5 oz Amaretto, 1 oz Pear Nectar, 0.5 oz Falernum, Dehydrated Pear



# MOCKTAILS

## SGT Pepper | 14

Pineapple, Lemon, Simple Syrup, Tonic, Oucumber, Pepper

## Ginger Lotus | 12

Ginger Beer, Orange Juice, Lemon

## No-groni | 14

*Bitter, sweet, herbal complexity with citrus notes*

NOA Non-Alcoholic Vermouth, Italian Aperitif, and Gin, Muddled Orange Peel

## Espresso Mocktini | 15

*Coffee-forward, smooth, gently sweet*

NOA Non-Alcoholic Coffee Liqueur, NOA Amaretto, Fresh Espresso, Simple Syrup

## Hai Tea Mojito or Hibiscus | 11

355ml Can



## 2 oz CLASSICS

### Moscow Mule | 19

Ketel One Vodka, Lime Juice, Ginger Beer, Lime

### Clover Club | 21

Tanqueray Gin, Chambord, Lemon Juice, Sugar, Egg White

### Dark N' Stormy | 19

Goslings Rum, Lime Juice, Ginger Beer, Angostura Bitters, Mint

### Sazerac | 20

Canadian Club, Angostura Bitter, Peychaud's, Sugar

### Corpse Reviver No. 2 | 19

Tanqueray Gin, Lillet, Cointreau, Lemon Juice, Pernod

### Hemingway Daiquiri | 18

Bacardi White Rum, Maraschino liqueur, Lime Juice, Grapefruit Juice, Sugar

## 2oz MODERN CLASSICS

### Revolver | 21

Bourbon, Tia Maria, Orange Bitters, Orange Peel

### Old Cuban | 20

8 Year Bacardi, Lime Juice, Sugar, Angostura Bitters, Sparkling Wine

### Dalmatian | 20

Luksusowa Vodka, Sugar, Grapefruit Juice, Cracked Black Pepper

### Honey Bee | 26

Osamigos Reposado, St Germain Honey, Prosecco, Honey Comb

### Gin Basil Smash | 18

Tanqueray Gin, lemon Juice, Sugar, Basil



# WINE



## WINE

6oz   ½ Litre Bottle  
(750ml)

## Sparkling Wine &amp; Champagne

|                                                                                           |    |     |
|-------------------------------------------------------------------------------------------|----|-----|
| <b>Lambrusco</b> di Sorbara, Cantina de Carpe 'Emma'<br><i>Emilia-Romagna, DOC, Italy</i> | 16 | 68  |
| <b>Prosecco</b> , Villa Sandi 'Il Fresco', Brut, <i>Treviso DOC, Italy</i>                | 16 | 68  |
| <b>Blanc de Noir</b> , Tantalus 'Wedgewood Cuveé'<br><i>East Kelowna Slopes, BC</i>       | 26 | 107 |
| <b>Crémant</b> du Jura Brut Domaine Rolet, <i>Jura, France</i>                            | 26 | 107 |
| <b>Champagne</b> , Taittinger Brut Réserve, Champagne, <i>France</i>                      | 44 | 179 |

## Non- Alcoholic Sparkling Wine

|                                                       |    |    |
|-------------------------------------------------------|----|----|
| <b>Blanc de Blanc</b> , Glimmer, <i>Penticton, BC</i> | 16 | 70 |
|-------------------------------------------------------|----|----|

## White Wine

|                                                                                                                      |      |      |                 |
|----------------------------------------------------------------------------------------------------------------------|------|------|-----------------|
| <b>Riesling</b> , Schmitt Söhne 'Olean Slate' Mosel, <i>Germany</i>                                                  | 15   | 42   | 60              |
| <b>Pinot Gris</b> , Laughing Stock, <i>Crafted in BC</i>                                                             | 16.5 | 45.5 | 66              |
| <b>Grüner Veltliner</b> , Weingut Malat, 'Crazy Creatures',<br><i>Kremstal, Austria</i>                              | 16.5 | 45.5 | 66              |
| <b>Sauvignon Blanc</b> , Clos du Soleil 'Fumé Blanc'<br><i>Similkameen Valley, BC</i>                                | 17   | 47.5 | 71              |
| <b>Riesling</b> , Tantalus Vineyards, <i>East Kelowna Slopes,</i><br><i>Okanagan, BC</i>                             | 18   | 51   | 73              |
| <b>Chenin Blanc</b> , Quails' Gate Estate Winery, <i>Okanagan BC</i>                                                 | 18   | 51   | 73              |
| <b>Chardonnay</b> , Louis Latour, <i>Bourgogne, France</i>                                                           | 19   | 54   | 78              |
| <b>Sauvignon Blanc</b> , Hubert Brochard 'Tradition' Sancerre,<br><i>Loire Valley, France</i>                        | 26.5 | 74   | 106             |
| <b>Chardonnay</b> , Domaine Courtalt- Michelet<br><i>Chablis, France</i>                                             | 26.5 | 74   | 106             |
| <b>Chardonnay</b> , Pouilly Fuissé 1er Cu, Sebastien Giroux<br><i>"Les Vignes Blanches" Macon, Bourgogne, France</i> | 49.5 |      | 199<br>Coravin™ |

## WINE

6oz ½Litre Bottle  
(750ml)

## Rose Wine

**Cabernet Franc**, LaStella 'Rosato', *Okanagan, BC* 20 57 82**Grenache-Syrah-Cinsault**, Mirabeau 'Pure',  
*Côtes de Provence, France* 20 57 82

## Red Wine

**Cabernet Sauvignon**, Liberty School  
*Paso Robles, California* 16.5 45.5 66**Merlot**, Lake Breeze Vineyards, *Naramata, BC* 17 49 71**Grenache-Syrah**, Gérard Bertrand  
*Côtes du Roussillon Tautavel, France* 17 49 71**Cabernet Franc**, Maison Smith Montpetit 'Reserve',  
*Similkameen Valley, BC* 18 52 73**Malbec**, Terrazas de los Andes, Reserva  
*Mendoza, Argentina* 19 53 77**Cabernet Blend**, Château Nicot Rouge, *Bordeaux, France* 21 57 82**Tempranillo**, Beronia Reserva, *Rioja, Spain* 20 54 78**Sangiovese**, San Felice, 'Il Grigio'  
*Chianti Classico Riserva, Tuscany, Italy* 22 60 86**Pinot Noir**, Little Engine 'Silver', *Okanagan, BC* 22 60 86**Cabernet Blend**, Poplar Grove 'Legacy', 2018,  
*Naramata, BC* 41 – 163  
*Coravin™***Cabernet Blend**, Margaux du Ch. Margaux 2019,  
*Bordeaux, France* 62.5 – 250  
*Coravin™*

## Sake

**Okunomatsu** Junmai Dai-Ginjo 'Navy Blue'  
*Fukushima, Japan* 24 96**Tamanohikari** Junmai Dai-Ginjo 'Gold Omachi'  
*Kyoto, Japan* 35 140

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## DESSERT WINES

### Sweet Wine

|                                                                                  | Vintage | 2oz  | Bottle        |
|----------------------------------------------------------------------------------|---------|------|---------------|
| <b>Burrowing Owl 'Coruja'</b> , Port Style Wine<br><i>Oliver, BC</i>             | 2022    | 12.5 | 98<br>500ml   |
| <b>Tenute Falezza</b> Recioto della Valpolicella DOCG<br><i>Veneto, Italy</i>    | 2020    | 13   | 99<br>500ml   |
| <b>Chateau D'Armajan des Ormes</b> , Sauternes<br><i>Bordeaux, France</i>        | 2020    | 18.5 | 111<br>375ml  |
| <b>Hétszőlő, Tokaji Aszú</b> '5 Puttonyos',<br><i>Tokaj-Hegyalja, Hungary</i>    | 2010    | 28   | 180<br>375ml  |
| <b>Chateau d'Yquem</b> , 1er Cru Supérieur Sauternes,<br><i>Bordeaux, France</i> | 2010    |      | 1200<br>375ml |

### Port

|                                     |      |    |     |
|-------------------------------------|------|----|-----|
| Dow's Late Bottle Vintage           | 2020 | 9  | 85  |
| Taylor Fladgate Late Bottle Vintage | 2020 | 9  | 85  |
| Taylor Fladgate 10 Year Tawny       | –    | 14 | 125 |
| Taylor Fladgate 20 Year Tawny       | –    | 22 | 210 |
| Taylor Fladgate 30 Year Tawny       | –    | 30 | 375 |
| Taylor Fladgate 40 Year Tawny       | –    | 40 | 500 |



## BEER

### Draught

|                                        | Glass<br>12oz | Pint<br>20oz |
|----------------------------------------|---------------|--------------|
| Rewind Beer Co, Laser Light Lager      | 9             | 12           |
| Parkside Brewery, Humans IPA           | 11            | 14           |
| Parkside Brewery, Dusk Pale Ale        | 9             | 12           |
| Slackwater Brewing, Idleback Amber Ale | 11            | 14           |
| Warsteiner, Pilsner, Germany           | 11            | 14           |
| Guinness Irish Stout, Ireland          | 12            | 15           |

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## BOTTLE (375ml)

### Domestic | 9.5

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Coors Light  
Kokanee  
Molson Canadian

### Imported | 10.5

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Corona  
Stella Artois  
Heineken  
Kronenbourg Blanc

Erdinger Weissbier 500 ml | 13

### Cider

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Bricker Original Cider | 14  
Bricker Earl Grey Dry Cider | 15.5

### Non-Alcoholic | 8

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Heineken  
Ginger Beer

# SPIRITS



SCOTCH | one ounce pour

Highland

|                              |      |
|------------------------------|------|
| Glenlivet 12 yr              | 14   |
| Glenlivet 21 yr              | 41   |
| Glenfiddich 12 yr            | 14   |
| Glenfiddich 15 yr Solera Vat | 19   |
| Glenmorangie 14 yr Port Cask | 20   |
| Glenmorangie 10 yr           | 18   |
| Cragganmore 12 yr            | 20   |
| Dalwinnie 15 yr              | 23   |
| Macallan 12 yr Double Cask   | 19   |
| Glenmorangie Nectar D'Or     | 25   |
| Oban 14 yr                   | 27   |
| Highland Park 18 yr          | 34.5 |
| Dalmore 12 yr                | 15   |
| Dalmore 15 yr                | 30   |
| Dalmore 18 yr                | 80   |

Skye

|                |    |
|----------------|----|
| Talisker 10 yr | 25 |
|----------------|----|

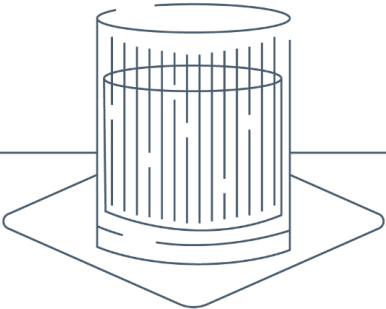
Islay

|                 |    |
|-----------------|----|
| Lagavulin 8 yr  | 17 |
| Lagavulin 16 yr | 27 |
| Ardbeg 10 yr    | 19 |
| Laphroaig       | 19 |

Jura

|                         |    |
|-------------------------|----|
| Mount Jura Superstition | 15 |
|-------------------------|----|

|                                             |     |
|---------------------------------------------|-----|
| Dalmore flight '45 years of Dalmore' (3 oz) | 110 |
|---------------------------------------------|-----|



## WHISKEY | *one ounce pour*

### Blended Scotch

|                      |      |
|----------------------|------|
| Johnnie Walker Red   | 11.5 |
| Johnnie Walker Black | 14.5 |
| Johnnie Walker Blue  | 42   |

### Canadian Whisky

|                     |      |
|---------------------|------|
| Canadian Club       | 10.5 |
| Crown Royal         | 11.5 |
| Regent Road         | 11.5 |
| Canadian Club 12 yr | 12   |

### Irish Whiskey

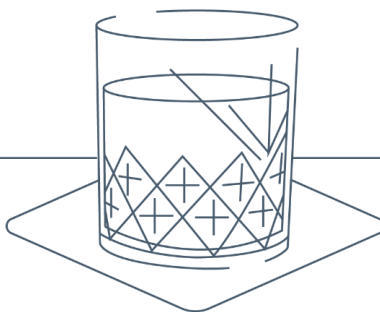
|                     |      |
|---------------------|------|
| Jameson             | 12.5 |
| Tullamore Dew       | 12.5 |
| Bushmills Blackbush | 14.5 |
| Jameson             | 12.5 |
| Tullamore Dew       | 12.5 |
| Bushmills Blackbush | 14.5 |

### BC Whisky

|                                              |    |
|----------------------------------------------|----|
| Shelter Point 'Ripple Rock'                  | 14 |
| Shelter Point 'Oask' Strength<br>Single Malt | 17 |

### Japanese Whiskey

|                       |    |
|-----------------------|----|
| Nikka From the Barrel | 22 |
|-----------------------|----|



**SPIRITS** | *One ounce pour***Vodka**

|               |      |
|---------------|------|
| Ketel One     | 12   |
| Luksusowa     | 12   |
| Stolichnaya   | 11.5 |
| Belvedere     | 13.5 |
| Grey Goose    | 13.5 |
| Octavia       | 13.5 |
| Belvedere B10 | 35   |

**Rum**

|                       |      |
|-----------------------|------|
| Bacardi White         | 11   |
| Bacardi Black         | 11   |
| Captain Morgan        | 12   |
| Gosling Black Seal    | 12.5 |
| Bacardi 8             | 12.5 |
| Flor De Cana 18 YR    | 16   |
| Diplomatico Exclusiva | 17   |

**Cachaça**

|            |      |
|------------|------|
| 51 Cachaça | 11.5 |
|------------|------|

**Gin**

|                          |      |
|--------------------------|------|
| Tanqueray                | 12   |
| Bombay East              | 12.5 |
| Beefeater                | 12.5 |
| Bombay Sapphire          | 12.5 |
| Elephant London Dry      | 14.5 |
| Hendrick's               | 14.5 |
| The Botanist             | 14.5 |
| Empress 1908 Indigo      | 14.5 |
| Empress 1908 Elderflower | 14.5 |
| Sheringham Seaside       | 14.5 |
| Monkey 47                | 21   |
| Oitadelle                | 14.5 |

**Eau De Vie & Grappa**

|                            |      |
|----------------------------|------|
| Bottega 'Alexander' Grappa | 12.5 |
| Tignanello Grappa          | 15.5 |
| Grappa di Sassicaia 2015   | 29   |

SPIRITS | *One ounce pour*

## Cognac

|                        |      |
|------------------------|------|
| Courvoisier VS         | 14.5 |
| Courvoisier VSOP       | 19   |
| Courvoisier XO         | 36   |
| Hennessy VS            | 12.5 |
| Hennessy VSOP          | 18   |
| Hennessy XO            | 45   |
| Remy Martin VSOP       | 18   |
| Remy Martin XO         | 42.5 |
| Remy Martin Louis XIII | 281  |

## Tequila

|                          |      |
|--------------------------|------|
| El Tequileno Reposado    | 13.5 |
| Maestro Dobel Cristalino | 16   |
| Patron Silver            | 19.5 |
| Don Julio Blanco         | 19.5 |
| Don Julio Reposado       | 21   |
| Casamigos Blanco         | 25   |
| Casamigos Reposado       | 26   |
| El Tequileno Anejo       | 28   |
| Clase Azul Plata         | 32   |
| Don Julio 1942           | 40   |
| Clase Azul Reposado      | 40   |
| El Tequileno Extra Anejo | 90   |

## Liqueurs &amp; Digestifs

|                                   |      |
|-----------------------------------|------|
| Luxardo Limoncello                | 9.5  |
| Frangelico                        | 10.5 |
| Disaronno Amaretto                | 10.5 |
| Kahlua                            | 10.5 |
| Chambord Royal                    | 12.5 |
| Tia Maria                         | 10.5 |
| Jägermeister                      | 12.5 |
| Fernet Branca                     | 12.5 |
| Grand Marnier Cordon Rouge        | 12.5 |
| Grand Marnier Cuvée Du Centenaire | 20   |

## Brandy

|                   |      |
|-------------------|------|
| Metaxa Seven Star | 12.5 |
| St. Rémy VSOP     | 12.5 |

## Armagnac

|                         |    |
|-------------------------|----|
| Chateau De Laubade 2006 | 22 |
|-------------------------|----|

## Mezcal

|                   |      |
|-------------------|------|
| 400 Conjos Mezcal | 13.5 |
| Clase Azul Mezcal | 48   |

## SPECIALITY COFFEE & TEA | *one ounce pour*

### Irish | 15

Jameson Whiskey and Coffee

### Blueberry Tea | 16

Amaretto, Grand Marnier and  
Orange Pekoe Tea

### After 8 | 15

Peppermint Schnapps and Hot  
Chocolate

### Mellow Monk | 15

Bailey's Irish Cream, Frangelico

### The Greek | 15

Metaxa, Tia Maria and Coffee

### Northern Lights | 16

Absolut Vanilla, Bailey's Irish Cream  
and Hot Chocolate

## TEALEAVES Tea | 6

### Teas For Change

Himalayan Mountain Tea  
Himalayan Meadow Chamomile

### Herbal Infusions

Harmony  
Peppermint Leaves  
Lemon Verbena

### Traditional Black Tea Blends

English Breakfast  
Decaf English Breakfast  
Lavender Earl Grey  
Classic Orange Pekoe  
Shanghai Rose

### Scented Green Teas

Organic Floral Jasmine Green Tea  
Imperial Dragonwell

## Coffee

Freshly Brewed Artisan Italian Coffee  
Thermos | 7

Espresso | 7.5

Caffè Mocha | 7.5

Caffè Latte | 7.5

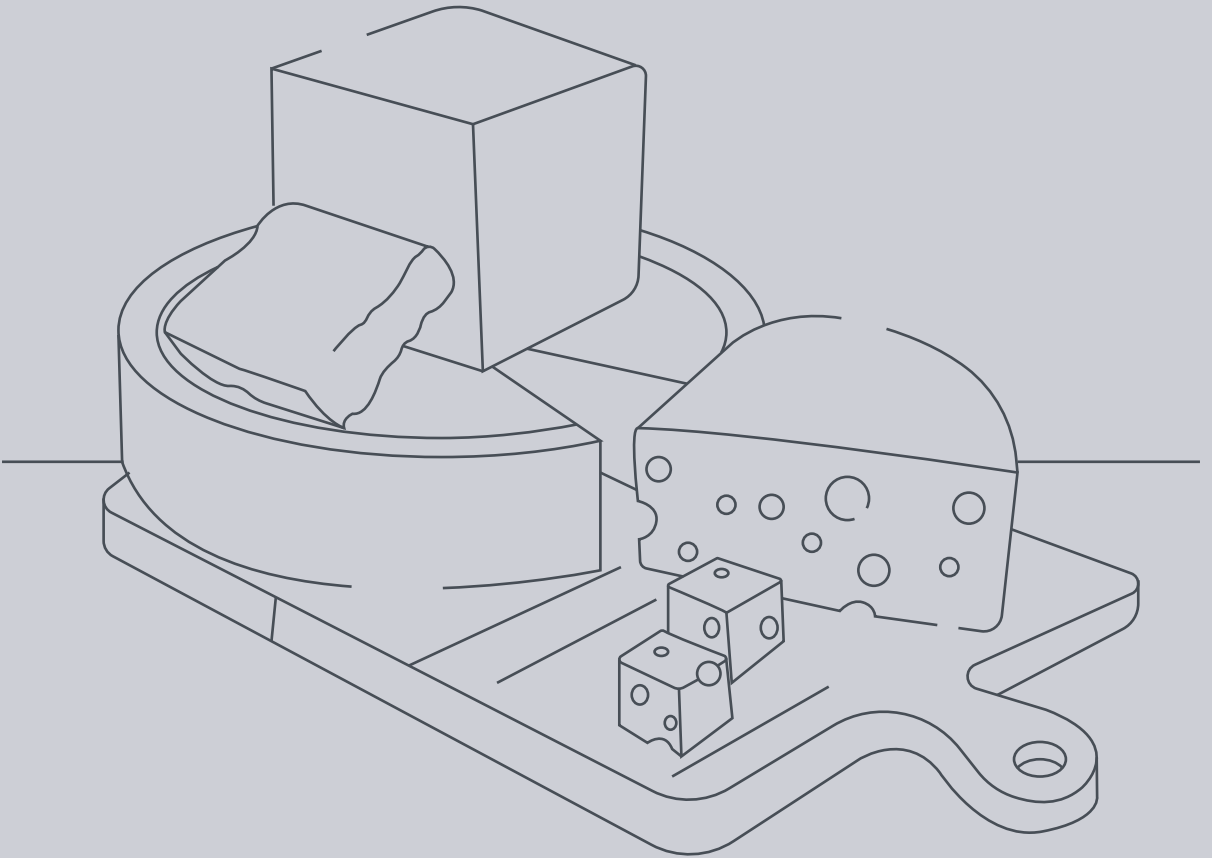
Cappuccino | 7.5

Flat White | 7.5

Add extra shot to your coffee | +1

Hot Chocolate | 7.5

# FOOD



## FOR THE TABLE

### Bacchus Two Tier Seafood Tower | 225

Available daily until 2:30pm – 10pm

Poached Lobster, Albacore Tuna, Chilled Prawns & Cocktail Sauce, Poached Mussels Tartare, Marinated Baby Shrimp in Marie Rose Sauce, Oysters, Candied Salmon, Scallop Ceviche

### Seafood Platter | 120

Albacore Tuna, Chilled Prawns & Cocktail Sauce, Dungeness Crab Roll, West Coast Oysters

### Local West Coast Oysters (GF)

6 for 26 | 12 for 50

Classic Mignonette & Cocktail Sauce  
*Add 1oz. Octavia Vodka 135*

### Kaviari® Caviar

Baeri | 150    Kristal | 175

20g of your selection, traditional accompaniments:  
Blinis, Potato Rosti, Chives, Shallots, Egg White, Egg Yolk,  
Crème fraîche

*The consumption of raw oysters poses an increased risk of foodborne illness.  
A cooking step is needed to eliminate potential bacteria or viral contamination.*

(V) Vegetarian (VE) Vegan (GF) Gluten Free

### Charcuterie Board | 45

A Selection of Cured Meats and Fine Cheese, House Made Preserves, Raincoast Crackers, Rye Bread Crisps & Candied Pecans

### Fine Farmhouse Canadian Cheese

Select 3oz for 28 | 5oz for 45

Seasonal Fruit Preserves, Candied Pecans, Raincoast Crackers & Rye Bread Crisps

### Comox Camembert, Courtney, BC

Creamy and Rich with Notes of Mushroom with a Tender Bloomy Rind

### 5 Brothers, Woodstock, ON

Washed Rind, Cedar Plank Aged, Creamy with a Slightly Sweet Finish

### Bleu Bénédictin, Saint-Benoît-du-Lac, QC

Semi Soft, Natural Rind, Savoury with an Earthy Finish

### Le Cendrillon, St. Raymond, QC

Ash Covered, Bloomy Rind Goat Cheese, Tangy with a Mild Peppery Finish

### Tete Dure, Noyan, QC

Semi Firm Washed Rind, Mildly Lactic, Fruity Aroma with a Buttery Finish

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## SMALL PLATES

|                                                                                                     |           |
|-----------------------------------------------------------------------------------------------------|-----------|
| <b>Truffle Pommes Frites (V)</b>                                                                    | 16        |
| Grana Padano, Truffle & Parmesan Abli, Chives                                                       |           |
| <b>Mini Bacchus Burgers</b>                                                                         | 18        |
| Stout Braised Onions, Cheddar, Mustard, Sesame Bun                                                  |           |
| <b>Butternut Squash Ravioli (V)</b>                                                                 | 21 (3pcs) |
| Sage, Pumpkin Seed Pesto                                                                            | 33 (5pcs) |
| <i>Add Pan-Seared Scallops (3pcs) +18</i>                                                           |           |
| <i>Add Sautéed Prawns (3 pcs) +16</i>                                                               |           |
| <b>Baja Fish Tacos</b>                                                                              | 25        |
| Battered Lingcod, Chipotle Salsa, Shaved Cabbage,<br>Pico de Gallo, Flour Tortilla with Lime Wedges |           |
| <i>Add Pommes Frites \$8</i>                                                                        |           |
| <b>Spiced Winter Squash Soup (VE)(GF)</b>                                                           | 18        |
| Pumpkin Seed Macha                                                                                  |           |
| <i>+ Mini Grilled Cheese Sandwich 6   + Scallop 7</i>                                               |           |
| <b>Prawn Cocktail (GF)</b>                                                                          | 32        |
| Five Poached Prawns, Cocktail Sauce, Marie Rose Sauce,<br>Horseradish & Lemon Wedge                 |           |
| <b>Truffle Mushroom Arancini (V)</b>                                                                | 18 (3pcs) |
| Aioli, Shaved Pecorino                                                                              |           |
| <b>Grilled Albacore Tuna (GF)(DF)</b>                                                               | 26        |
| Avocado, Five Spice, Ginger & Shallot Vinaigrette                                                   |           |
| <b>Pâté de Campagne</b>                                                                             | 24        |
| Cornichons, Pistachio, Dijon Mustard, Baguette                                                      |           |

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## BACCHUS FAVOURITES

### Hand Peeled Shrimp or Turkey Clubhouse 27

Toasted Multigrain, Double-Smoked Bacon, Aioli,  
Butter Lettuce, Tomato, Pommes Frites  
*Substitute mini cobb salad +5*

### Fried Buttermilk Chicken (GF) 24

Spiced Maple Syrup, Pickles, Buttermilk Ranch

### The Bacchus Burger 29

Alberta Beef, Double-Smoked Bacon, Aged Cheddar, Lettuce,  
Tomato, Onion, Pickle, Bacchus Sauce, House-Made  
Sesame Bun, Pommes Frites  
*Substitute mini cobb salad +5*

### Lounge Meatballs 22

Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce,  
Pecorino Cheese

### Avocado & Shrimp Salad (GF) 24 SM

Marie Rose Sauce, Dill Aioli, Microgreens

38 LG

### The Bacchus Cobb Salad (GF) 27

Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg,  
Tomatoes, Creamy Danish Blue Cheese Dressing

### Chopped Salad (V) (GF) 27

Butternut Squash, Fennel, Orange, Tomato, Red Pepper,  
Cucumber, Pumpkin Seeds, Lemon Dressing

*Add Grilled Chicken Breast +20*

*Add Pan-Seared Salmon +22*

## FRESH FROM OUR PIZZA OVEN

|                                                            |    |
|------------------------------------------------------------|----|
| Margherita                                                 | 25 |
| Tomato, Fresh Basil, Buffalo Mozzarella                    |    |
| Funghi (V)                                                 | 27 |
| Seasonal Mushrooms, Buffalo Mozzarella, Basil, Goat Cheese |    |
| Pepperoni                                                  | 27 |
| Pepperoni, Parmigiano–Reggiano, Buffalo Mozzarella         |    |
| Rustica                                                    | 27 |
| Wine Chorizo Sausage, Buffalo Mozzarella                   |    |

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## DESSERT

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| Mulled Wine Poached Pear                                                                         | 18 |
| Roasted Hazelnut, Praliné Crèmeux, Pomegranate Molasses, Vanilla Ice Cream                       |    |
| Autumn Spice Tiramisu                                                                            | 16 |
| Classic Tiramisu, Pumpkin Spiced Crunch                                                          |    |
| Pot de Crème au Chocolat                                                                         | 18 |
| Single Origin Milk Chocolate Cream, Dark Chocolate Shaving, Cherry Gel, Mint Chocolate Ice Cream |    |
| Sticky Toffee Pudding                                                                            | 18 |
| Brandy Snap, Vanilla Ice Cream, Caramel Sauce                                                    |    |

# OFFICIAL PARTNERS 2026

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