

LOKAJ

EATERY & BAR

DESSERTS

CRÈME BRÛLÉE	15
classic vanilla custard/caramelized sugar	
PISTACHIO BASQUE CAKE	16
pistachio, cream cheese, seasonal fruit compote (GF)	
CHOCOLATE MOUSSE	15
flowerless brownie, layered dark, milk & semi-sweet chocolate, whipped cream (GF)	
STRAWBERRY & CREAM CUP	16
mascarpone cream, macerated strawberries in champagne, cookie crumble, mint	
ESPRESSO MARTINI TIRAMISU	17
tiramisu layered with espresso martini cream, cocoa, mascarpone	
SORBET	15
Chef's selection of seasonal flavors	
GELATO	15
Chef's selection of seasonal flavors	

DIGESTIF

AMARO BRAULIO	15
FERNET BRANCA	15
CAMPARI	15
GRAPPA, NONINO	15
BAILEYS	15
SAMBUCA ROMANA, BLACK	15
SAMBUCA ROMANA, WHITE	15
HENNESSY VS	20
COURVOISIER VS	20
HENNESSY XO	50
REMY XO	50

DESSERT WINE

SAUTERNES, Barton & Guestier	15
PORT Ruby, Quinta do Noval	15
PORT Tawny, Fonseca	18

TEA & COFFEE

TEA / COFFEE	5
CAPPUCCINO / ESPRESSO	7
CAFE AU LAIT	7

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