

# La Caille

EST. 1975

## Desserts

«Chocolate Almond Fondant»  

Red Rice Ganache, Hibiscus Gel, Puffed  
rice and Almond Crunch

15

«Fig Tart» 

Frangipane, Fig Leaf Bavarian Cream,  
Fresh Figs, Parsnip Sorbet

16

«Chocolate Hazelnut Mousse»  

Coffee Cremeux, Banana Caramel,  
Vanilla Chantilly

16

«Pumpkin Tarte Tatin»

Caramelized Pumpkin, Thai Tea  
Cremeux, Condensed Milk Chantilly,  
Brown Sugar Rum Spheres

15

Presented by

PASTRY CHEF ALLI MCPHARLIN



GLUTEN FREE



CONTAINS NUTS



Vegan

Please ask your server for allergen information



### Coffee Drinks

«Affogato» 15

Ice Cream & Espresso

«Lavazza Roasted Drip Coffee» 6

«Espresso Beverages» 8

Latte - Cappuccino - Mocha -  
Macchiato - Chai Latte - Dirty Chai

Rishi Tea & Botanicals 8

Chamomile - Masala Chai -  
Peppermint - Blueberry Hibiscus -  
Jasmine - Lavender Mint - Matcha  
Green - English Breakfast

### Cocktails

«The Chocolate Dipped Strawberry» 18

Chocolat Triple Chocolate Liqueur,  
Crème de Cacao, Licor 43, Strawberry  
Purée

«Tiramisu Martini» 18

Bailey's, Frangelico, Kahlua, Licor 43,  
Cream, Cocoa

«La Caille Espresso Martini» 18

Tito's Vodka, Kahlua, Frangelico,  
Espresso, Demerara

### Spirits and Ports

«Limoncello» 12

«Amaro Nonino» 18

«Oban Distiller's Edition» 35

«Johnnie Walker Blue» 35

«Dow's Fine Tawny Port» 15

«Taylor Fladgate 10 Year Tawny Port» 18

«Taylor Fladgate 20 Year Tawny Port» 25

«W & J Graham's 2000 Vintage Port» 30

«Dow's 1999 Vintage Port» 45