

La Caille

EST. 1975

Desserts

«Raspberry and Corn Eclair»

Sweet Corn Diplomat Cream, Raspberry
Jam, Roasted Corn Chocolate Crèmeux

15

«Chocolate Almond Fondant»

Red Rice Ganache, Hibiscus Gelée,
Puffed Rice and Almond Crunch

15

«Watermelon Baked Alaska»

Watermelon Sorbet, Lime Sponge,
Compressed Blueberries, Powdered
Basil Oil

16

«Chocolate Hazelnut Mousse»

Coffee Crèmeux, Banana Caramel,
Hazelnut Caramel Brittle

16

«Brûléed Mascarpone Cheesecake»

Almond Oat Crust, Apricot Confit,
Cherry Gastrique, Fresh Cherries

15

Presented by

PASTRY CHEF ALLI MCPHARLIN



DAIRY FREE



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

«Velvet Chocolate Martini» 19

Chocolat Triple Chocolate Liqueur,
Crème de Cacao, Licor 43, Frangelico,
Cream, Dark Valrhona Chocolate

«Tiramisu Martini» 18

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

«The Beautiful» 15

Grand Marnier & Courvoisier Cognac
Heated In A Snifter

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