



Desserts

Exotic fruits and mango sorbet

Sorbet and ice cream selection, mango carpaccio

Classic tiramisu, coffee macaroons, chocolate sorbet

Chocolate crémeux, coffee foam, whisky ice cream, caramel tuile

Lemon meringue pie, summer berries, pistachio sponge

Cinnamon soufflé, baked toffee apples, coconut sorbet
(Please allow for a 20-minute preparation time)

Selection of three fine cheeses

Maffra Cheddar - Australia

St Agur Blue - France

Queso Iberico - Spain

Taleggio- Italy

Brie - France

Comté – France

Liqueurs

Patron XO Café, Cointreau, Triple Sec, Disaronno Amaretto

Grand Marnier, Sambuca, Kahlúa, Drambuie, Baileys

Tia Maria, Peach Schnapps, Apricot Brandy, Galliano, Benedictine

Southern Comfort, Frangelico, Ramazzotti Amaro

Averna Amaro, Kirsch

Tea

Darjeeling, Earl Grey, English Breakfast

Green, Chinese, Ceylon Supreme

Loose Leaf Ceylon, Young Hyson Green Tea



Denotes Shambhala cuisine

Prices subject to 10 per cent service charge and prevailing government taxes



Organic Herbal Tea

Peppermint, Chamomile, Rose and Hibiscus infusion

COMO Shambhala Ginger Tea

Coffee

Regular, Espresso, Cappuccino, Café Latte

Macchiato, Americano, Decaffeinated

Chai (Indian Spiced Tea)

With Cinnamon, Cardamom, Ginger or Masala

Ceylon Single Estate Silver Tips, Bogawantalawa Plantations



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