

## KITCHENE20

### Dessert



### Dessert wines

Kardos Tündérmese 9  
Tokaji, Hungary, 2018

Tawny Port Fonseca 10  
10 y/o, Portugal, NV

San Emilio Lustau 12  
PX, Spain, NV





### Dessert cocktails

Amaretto Sour 11  
Disaronno, lemon, egg white, angostura

Vieux Carre 13  
Remy Martin 1738, Rittenhouse rye, cocchi di  
Torino, benedictine, angostura, peychaud

Espresso Martini 12  
Vodka, coffee liquor, espresso

## Desserts

- Warm sticky toffee pudding, clotted cream 8
- Pear & blackberry crumble, vanilla custard 8 
- Clotted cream cheesecake, candied tangerines 8
- Dark chocolate & honeycomb brownie bar 8 
- Selection of ice creams 3 *per scoop* 
- Selection of sorbets 3 *per scoop* 



## Tea

*Starting from 3*  
herbal infusion, black,  
white, oolong, green



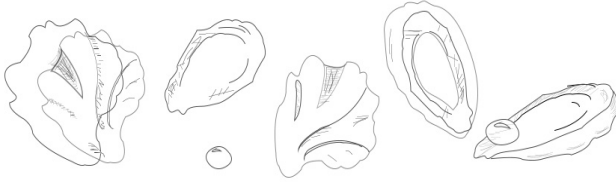
## Coffee

Single espresso 3  
Flat white 3.5  
Double espresso 3.5  
Cafe latte 3.5  
Americano 3  
Cappuccino 3.5

# KITCHEN E20

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Oyster  
happy hour  
1.50 each



Every Wednesday  
12PM-3:30PM 5PM-9:30PM

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Bottomless  
drinks  
25



Every Weekend  
12PM-4PM

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🌿 Vegetarian | 🌱 Vegan

Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

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