

DESSERT WINE 85 ML

LATE HARVEST - MONTE XANIC, MEXICO \$160

LATE HARVEST - CASA MADERO, MEXICO \$220

LATE HARVEST - KABIR, MOSCATO DI PANTELLERIA,
SICILIA, ITALIA \$300

PORT & SHERRY 85 ML

KOPKE LBV, PORTUGAL \$350

TAYLOR'S 10 YEAR OLD TAWNY, PORTUGAL \$360

FONSECA BIN 27 NV, PORTUGAL \$260

TAYLOR'S 20 YEARS TAWNY, PORTUGAL \$615

TIO PEPE, JEREZ, SPAIN \$140

SPIRITS 60 ML

ARDBEG 10 \$290

MEZCAL ESPIRITU LAURO TEPEZTATE 50.6% VOL. \$450

HENNESSY XO \$950

HERRADURA SELECCIÓN SUPREMA \$980

DON JULIO '1942' \$490

JOSE CUERVO RESERVA DE LA FAMILIA \$495

CORDIALS

CARAJILLO REYES 230 ML \$270

CHAMBORD ROYALE 180 ML \$465

JEAN-GEORGES VONGERICHTEN

All prices are listed in Mexican Pesos, tax included.

Consuming raw and uncooked meats or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.

DESSERT \$200

SWEET CORN CAKE

DULCE DE LECHE SAUCE, MEZCAL ICE CREAM

BEET CAKE

ALMOND CRUMBLE, LEMON CURD CREAM,
BEET AND RASPBERRY SORBET

PAVLOVA

WHITE CHOCOLATE AND MINT YUZU SORBET

J&G GRILL CHEESECAKE

BLUEBERRY COMPOTE, RED FRUIT SORBET

HORCHATA CHIBOUST

AVOCADO LEAF CAKE, BRAISED PINEAPPLE,
CRÈME FRAICHE, BASIL LEAVES

CHOCOLATE FUDGE

WARM CHOCOLATE CAKE

VANILLA ICE CREAM

ICE CREAM AND SORBET SELECTION \$130

COFFEE

AMERICANO \$80

ESPRESSO 80/DOUBLE \$120

CAPPUCCINO \$85

MACCHIATO \$85

LATTE \$85

ORGANIC TEA

ENGLISH BREAKFAST \$80

EARL GREY \$80

GINGER PEAR \$80

CHAMOMILE CITRON \$80

SENCHA Y HONEY YUZU \$80