



The PARLIAMENT

DINNER DESSERT

STRAWBERRY FONDANT 🍷🥛

*vanilla custard, strawberry-lemonade sorbet,
fresh strawberries, marcona almond dukkah*

BUTTERMILK TRES LECHES 🥛🌾

poached rhubarb, tarragon namelaka, vanilla crumble

CHOCOLATE MILLE-FEUILLE 🥛🌾

*cocoa puff pastry, milk chocolate budino,
dark chocolate ganache, roasted cocoa nib ice cream*

LEMON CAKE 🌾

lemon curd, mandarin jelly, fresh citrus, coconut sorbet

BROWN SUGAR TART 🍷🥛🌾

hazelnut cream, hazelnut lace cookie, crème fraîche ice cream

COOKIE PLATE 🍷🥛🌾

*chocolate chip, cornflake & caramel,
nutella & hazelnut, raspberry & cream, coconut macaroon*

GELATO 🥛🌾↔️ AND SORBET 🌾↔️

*(choice of two scoops served with brown sugar honey shortbread)
gelato flavors: roasted cacao, crème fraîche, pistachio praline
sorbet flavors: coconut, strawberry lemonade, lychee green tea*

all 13



contains gluten



gluten free option available



contains gelatin



contains nuts



contains dairy

PREMIUM TEA BY “T”

traditional black teas.....3

ENGLISH BREAKFAST IMPERIAL EARL GREY

herbal infusions

PEPPERMINT LEAVES	JASMINE GREEN	CHAMOMILE FLOWERS
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COFFEE & ESPRESSO SERVICE

ESPRESSO	4.5	CAFE LATTE	5
DOUBLE ESPRESSO	8	MOCHA	5
CAPPUCCINO	5	AMERICANO	4.5

PROUDLY SERVING
LOCALLY ROASTED
METROPOLIS
ESPRESSO

regular or decaffeinated brewed coffee | regular or decaffeinated espresso service

DESSERT WINES

	g/l	½ btl
vietti, moscato d’asti nv	12	25
cesar florido, moscatel dorado	12	25
dmm. de durban, muscat de beaumes-de-venise 2021	12	25
didier meuzard, ratafia de bourgogne	15	
aj adam, riesling beerenauslese, hofberg, mosel 2019		170
château d’yquem, sauternes 2005		300
királyudvar, tokaji aszú 6 puttonyos 2012	20	
d’oliveira, boal, madeira 1977	25	
ch. coutet, sauternes-barsac 2009	20	
taylor fladgate, 20 year tawny port	20	
taylor fladgate, lbv port	15	