

OLIVER *Royale*

Sweets

CHOCOLATE & COCONUT

LAYER CAKE, SHORTBREAD, MACAROON, BROWNIE,
COCONUT CUSTARD, GANACHE 9

CITRUS & CHOCOLATE

WHITE CHOCOLATE MOUSSE, CITRUS CURD, BERRIES,
MILK CHOCOLATE CRÉMEUX, MACARON 9

FIGGIE PUDDING

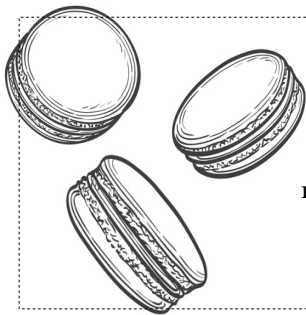
WHISKEY TOFFEE, POACHED FIGS, NUT BRITTLE, GELATO 9

COFFEE & BEIGNETS

AFFOGATO, CARAMEL, CRÉMEUX, BAILEY'S WHIPPED
CREAM 9

TRUFFLES & MACARONS

TASTING OF ASSORTED, SEASONALLY INSPIRED,
CHOCOLATE TRUFFLES & HOUSE MADE MACARONS 12



TAKE HOME *Macarons*

HOUSE-MADE BY OUR
PASTRY CHEF: LANNA TALLEY

\$14 PER SET OF 6

Drinks

CRÈME BOOZÈ*

BUTTERED WHISKEY, COFFEE LIQUEUR, ROYALE
MONTAINE, LEMON, TURBINADO, EGG WHITE 11

UPSIDE DOWN

RUM, YOGURT LIQUEUR, PINEAPPLE, TURBINADO 10

LA CÁDIZ NOCTURNE

AMARETTO, GRAND MARNIER, OOLOROSO SHERRY,
ANGOSTURA BITTERS 11

CAFÉ ARANCIA

AMARO NONINO, TURBINADO, ESPRESSO SHOT, CREAM
XOCOLATL MOLE BITTERS 11

TAYLOR FINE RUBY PORTO 8

TAYLOR TAWNY 20 YR 14

*WHEN CONSUMING RAW OR UNDERCOOKED FOODS THE
RISK OF FOODBORNE ILLNESS MAY BE INCREASED