

Desserts for Dinner

Chocolate Tart 14

Crunchy Short Crust, White Chocolate Mousse, Salted Caramel

Strawberry Pistachio 14

Pistachio Sponge, Strawberry Cremeux, Mousse Pistachio, Strawberry Mousse

Privé Cocoa Bar 16

Chocolate Moelleux Sponge, Chocolate Cremeux, Hazelnut Crust, Cocoa Nib Nougatine

Mont Blanc 16

Black Currant, Vanilla Meringue, Madagascar Vanilla Mousse, Chestnut Cream, Almond Aroma

Roche 16

Hazelnut Praline, Salted Vanilla Caramel, Hazelnut Mousse and Cake

Restaurant Chef Amir Nematipour

Restaurant Manager Victor Triebel

Cocktails

TINSELTOWN TEA 23

Lemon, Mint, Ginger, Honey,
Jameson or Hennessy VSOP

WINTERTIME 20

Tanqueray Gin, Pear, Basil, Sugar
Cane, Lime, Club Soda

PRETTY WOMAN 28

Moët & Chandon Rosé Champagne,
Belvedere, Combier Pêche De Vigne
Liqueur, Raspberries, Aquafaba

FORBIDDEN FRUIT 19

Belvedere, Alain Milliat Apple Jus,
St. Germain Elderflower Liqueur, Lime

RED CARPET MARGARITA 20

Casamigos Reposado, Aperol,
Orange, Lime, Sugar Cane

GOLDEN MOJITO 21

Zacapa 23yr Old Dark Rum,
Mint, Orange, Brown Sugar, Lime,
Ginger Ale

NEGRONI PRIVÉ 20

Tanqueray 10, Campari, Carpano
Antica Vermouth, Cynar

RODEO DRIVE SIDECAR 20

Hennessy VSOP, Grand Marnier,
Orange, Lemon, Sugar Cane

MOCHA MARTINI 20

Belvedere, Kahula Liqueur, Espresso,
Godiva Chocolate Liqueur, Vanilla



Ruinart Blanc de Blancs
Reims, France NV **46 / 185**

Ruinart Rosé
Reims, France NV **48 / 192**

Cognac

HENNESSY JOURNEY

Hennessy VSOP	
2 oz	19
Hennessy X.O	
1 oz / 2 oz	21 / 40
Hennessy Paradis	
1 oz / 2 oz	30 / 58
Hennessy X.O Paradis Imperial	
0.5 oz / 1 oz / 2 oz	100 / 190 / 370
Hennessy Richard	
0.5 oz / 1 oz / 2 oz	150 / 295 / 590

Rémy Martin V.S.O.P. 2 oz	24
Rémy Martin XO 2 oz	42

LOUIS XIII	
0.5 oz / 1 oz / 2 oz	110 / 200 / 390

Dessert Wine

Sandeman Port 10yrs / 20yrs	17 / 23
Standard 2 oz Pour	

Coffee

Black or White Russian	21
Irish Coffee	19
Amaretto Coffee	19
Bailey's Cream Coffee	19
Kahlua Coffee	19