

Postres



- Chocolate Sphere** greek yogurt cheesecake, pistachio, citrus curd, honeycomb, dark chocolate sauce 12
- Crema Catalana** lemon flavored custard, granny smith apple, candied walnuts, sweet crumble topping 9
- Tarta de Limón** short dough crust, toasted meringue, raspberry coulis, graham cracker crumble 9
- Passionfruit Mousse** *gf* dark chocolate mousse, passionfruit, chantilly cream, passionfruit coulis 10
- Assorted Sorbet & Gelato** *gf* seasonal selections 6

CÓCTELES

- Café Delicado Martini** brandy, crème de cacao, godiva chocolate liquor, coffee 12
- Cygnus Coffee** baileys irish cream, kahlua, grand marnier topped with coffee & whipped cream 8
- Spanish Coffee** stroh ignited tableside, topped with kahlua, brandy, coffee & whipped cream 10

CAFÉ

- 'Crazy Fresh' Coffee — royal oak, mi 3
- Segafredo Caffeinated and Decaf Espresso 3.5
- Segafredo Caffeinated and Decaf Cappuccino, Macchiato, Latte 5

DIGESTIFS

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| Ramos Pinto Tawny Port 10 | Sandeman Fine Ruby Port 8 |
| Dow's Fine Ruby Port 8 | Sandeman Founders Reserve Port 7 |
| Taylor Fladgate 1 st Estate Reserve Port 8 | Trentadue Chocolate Amore Port 12 |
| Fonseca Bin 27 Port 8 | Grand Marnier 'Cuvee Du Centenaire' 25 |

gf = gluten free

To host a private event in Sky 1 or Sky 2 on the 28th floor, please contact cygnus27@ahchospitality.com or call 616.776.6460