

REVEL

KITCHEN & BAR

DESSERTS

SWEETS BY ESIN
All House Made

BITTERSWEET CHOCOLATE FUDGE BROWNIE

Caramel, Sweet-Salty Walnuts & Vanilla Bean Gelato 13

Suggested Pairing: Le Reviseur VSOP 22.5

BUTTERSCOTCH PUDDING

Salted Caramel & Chocolate Shortbread 12

Suggested Pairing: Broadbent "Rainwater" Madeira 10

LEMON MERINGUE TART

Handmade Graham Cracker Crust, Lemon Custard,
Fluffy Meringue, Raspberry Sauce 12

APPLE-CINNAMON CHALLAH

BREAD PUDDING

Caramel, Brandy Anglaise,
Whipped Cream 12

MIXED BERRY CRUMBLE TART

Flaky Crust, Oatmeal Crumb Topping, Caramel,
Brandy Anglaise & Whipped Cream 12

ESPRESSO CHEESECAKE

Chocolate Shortbread Crust, Hazelnut Brittle,
Chocolate Sauce & Whipped Cream 12

THE LATEST SCOOP VANILLA BEAN GELATO

1 Scoop 4.5

2 Scoops 9

THE LATEST SCOOP MANGO SORBET (vegan) (gf)

1 Scoop 4.5

2 Scoops 9

ARTISANAL CHEESE

GRAND NOIR BLUE

Germany, Honeyed Walnuts, Pasteurized Cow's Milk,
Creamy, Silky & Bold 7.5

FROMAGER D'AFFINOIS

France, Strawberry Jam, Pasteurized Cow's Milk,
Velvety, Aromatic & Rich 7.5

P'TIT BASQUE

France, Port-Soaked Apricots, Pasteurized Sheep's Milk
Earthy, Smooth & Nutty 7.5

ALL THREE 21

SAMPLE MENU. ITEMS AND PRICES

SUBJECT TO CHANGE.

COFFEE & TEAS

WE USE ZOLO COFFEE

REGULAR DRIP MONKEY SEE-MONKEY DO 4

DECAF DRIP VITA BELLA 4

ILLY ESPRESSO OR DECAF ESPRESSO 3.5

ILLY CAPPUCCINO REG OR DECAF 4.75

ILLY LATTE REG OR DECAF 4.95

HOT TEAS 5