



REVEL

KITCHEN & BAR

DESSERTS



SWEETS BY ESIN



BITTERSWEET CHOCOLATE FUDGE BROWNIE

Caramel, Sweet-Salty Walnuts & Vanilla Bean Gelato 12

Suggested Pairing: Le Reviseur VSOP 14.5

BUTTERSCOTCH PUDDING

Salted Caramel & Chocolate Shortbread 11

Suggested Pairing: Broadbent "Rainwater" Madeira 7

LEMON MERINGUE TART

Handmade Graham Cracker Crust, Lemon Custard,
Fluffy Meringue, Raspberry Sauce 11

VANILLA BREAD PUDDING

Butterscotch Banana Sauce, Brandy Anglaise,
Whipped Cream 11

MIXED BERRY CRUMBLE TART

Flaky Pie Crust, Oatmeal Crumb,
Blueberries, Strawberries, Raspberries,
Caramel, Brandy Anglaise & Whipped Cream 11

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

POINT REYES BAY BLUE

CA, Honeyed Walnuts, Pasteurized Cow's Milk,
Reminiscent of Stilton, Salted Caramel Finish 7

FROMAGER D'AFFINOIS

France, Strawberry Jam, Pasteurized Cow's Milk,
Velvety, Aromatic & Rich 7

EL TRIGAL MANCHEGO

Spain, Port-Soaked Apricots, Aged 14 months
Pasteurized Sheep's Milk, Complex, Well-Rounded & Buttery 7

ALL THREE 20

COFFEE & TEAS

WE USE ZOLO COFFEE

REGULAR DRIP MONKEY SEE-MONKEY DO 3.5

DECAF DRIP VITA BELLA 3.5

ILLY ESPRESSO OR DECAF ESPRESSO 3.5

ILLY CAPPUCCINO REG OR DECAF 4.25

ILLY LATTE REG OR DECAF 4.75

HOT TEAS 4.5

