

# CHOP

STEAKHOUSE

## DESSERTS

**CHOP Cheesecake** 850  
Blueberries, Graham Cracker Crust and Sour Cream

**Chocolate Soufflé** 910  
Raspberry Sauce and Chantilly Cream

**CHOP Seasonal Fruit Pie** 950  
Handcrafted and Freshly Baked

**Fresh Berries** 1,040  
Cream and Maple-Balsamic Sauce

**Tiramisu** 900  
Mascarpone and Espresso

**Homemade Sorbet** 510  
Today's Creation

**Homemade Ice Cream** 510 single | 930 double  
Vanilla, Chocolate, Strawberry, Almond Praline or Rum Raisin

**Artisanal Cheese Plate** 1,940  
Ask your server for today's selection.

## COFFEE & TEA

**Segafredo Zanetti Coffee** 460  
Club Original Arabica Bean Blends

Regular, Decaf, Espresso

**Cappuccino, Café Latte, Café Mocha** 490

**Art of Tea Organic Loose Leaf Selections** 310  
English Breakfast, Masala Chai, White Chip Jasmine, Moroccan Mint  
Apricot Escape\*, French Lemon Ginger\*, Egyptian Chamomile\*, Italian Blood Orange\*

\*Caffeine-Free

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## DIGESTIVES

**Bourbon Barrel-Aged Imperial Stout** 5,300  
(ABV 14.1% | IBU 60 | 500ml)

**House-Macerated Bitters** 1,020

**Godet White Cognac** 1,740

**Taylor's 20-Year Tawny Port** 2,860

**1998 Château Doisy-Daëne, Barsac** 1,330 glass | 6,430 bottle

## CHOP DESSERT COCKTAILS

**Lacing Fujisan** 1,430  
Courriere Napoleon VSOP Brandy, Grand Marnier and Kahlua Coffee Liqueur,  
Shaken and Strained with a Chantilly Lace Cream Float and Freshly Grated Nutmeg

**Iced Mint Mocha** 1,230  
GET 27 Peppermint Liqueur, Rémy Martin VSOP Cognac,  
Bols Crème De Cacao, Espresso, Shaken and Served On The Rocks

**West Indies Coffee Snifter** 920  
Chilled Myer's Jamaican Rum, Bacardi Carta Blanca, Crème De Cacao,  
Vanilla Bean Cordial, Double Espresso and Fresh Cream

**Choppy Landing** 1,130  
Bacardi 151, Kahlua Coffee Liqueur, Baileys Irish Cream, De Kuyper Butterscotch Schnapps,  
Coffee, Whipped Cream and Freshly Grated Nutmeg

Ask your server for the full menu of spirits and digestives.

Prices exclude consumption tax.