



DESSERT MENU

ARTISAN CHEESE PLATE \$28

tete de moine - raw cow - bernese jura, CH
tomme brulee - pasteurized sheep - mount baigura, FR
montealva - pasteurized goat - andalucia, SP

CARROT CAKE \$15

date caramel, ginger ice cream, pecan, cream cheese foam

CANDY BAR \$15

chocolate mousse, miso dulce de leche, oreo, vanilla ice cream

WHIPPED CHOCOLATE CHEESECAKE \$15

hazelnut cremeux, brandy cherries

TRES LECHEs \$15

mr. black coffee liqueur, caramelia chocolate, toasted coconut

YUZU PIE \$15

yuzu, condensed milk & sour cream curd, graham cracker crust
toasted meringue

ICE CREAM/SORBET \$12

selection of three options

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Klaw Miami adds a 20% service charge to guests bills

DESSERT & FORTIFIED

3oz

ROYAL TOKAJI, 5 PUTTONYOS 2017 \$31

ROYAL OPORTO, 10YR TAWNY \$20

PENFOLDS, "GRANDFATHER" 20YR TAWNY \$31

RARE WINE COMPANY, MALMSEY MADEIRA \$33

ROYAL OPORTO, 40YR TAWNY \$59

2oz

CAMPANARIO, BUAL MADEIRA VINTAGE 1933 \$162

KOPKE, SERCIAL MADEIRA VINTAGE 1940 \$109

D'OLIVEIRAS, SERCIAL MADEIRA VINTAGE 1989 \$70

HOT DRINKS

ILLY COFFEE

ESPRESSO \$4

MACCHIATTO \$6

AMERICANO \$5

LATTE \$7

CAPPUCCINO \$7

TEA BY JOJO

JASMINE PEARL \$6

ENGLISH BREAKFAST \$6

EARL GREY \$6

PEPPERMINT \$6

CHAMOMILE \$6

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