

DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

• DESSERTS •

BAKLAVA CHEESECAKE 16

Home made cheesecake with walnuts and pistachios, wrapped in filo pastry and drizzled with honey

BAKLAVA ICECREAM 16

NEW YORK STYLE CHEESECAKE 16

Semi baked fluffed cheesecake, sour cream icing, rich graham crust

CREME BRÛLÉE 16

Rich bourbon vanilla custard, topped hard candy, fresh berries

CHOCOLATE HAZELNUT TORTE 16

EK-MEK 16

layers of katife, custard, infused with honey and topped with cream

BANANAS FOSTER FOR 2 32

Flambé of bananas, rum, egg crepe, French vanilla ice cream

CHERRIES JUBILEE FOR 2 GF 32

Flambé of bing and Amarena cherries, brandy, French vanilla ice cream

• SPECIALTY COFFEE •

DAVID DUNCAN HOUSE COFFEE 18

Remy Martin, Grand Marnier, Amaretto

IRISH COFFEE 18

Irish whiskey, Irish mist

SPANISH COFFEE 18

Brandy, Kahlúa

ESPRESSO MARTINI 22

Vodka, Khalua, Chocolate Liqueur, Coffee Liqueur, Espresso

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• DIGESTIF •

AMAO MONTENEGRO	11
AMARO NONINO	16
FRANGELICO	10
JAGERMEISTER	10
LIMONCELLO	10
SAMBUCA	10
BAILEYS	11
DISARONNO	12
FERNET BRANCA	13
GRAND MARNIER	15
JIVAERI OUZO	11
SANDRO BOTTEGA GRAPPA	11
GRAPPA DI SASSICAIA POLI (1 OZ)	30
TAYLOR FLADGATE 10Y PORT (3 OZ)	25

• COGNAC/BRANDY •

ST. REMY VSOP	11
METAXA FIVE STAR BRANDY	12
HENNESSY VS	20
COURVOISIER XO (1 OZ)	40
HENNESSY XO	40
REMY MARTIN VSOP COGNAC	25