

# DESSERTS

## AFFOGATO

2 scoops of vanilla pod ice cream served with a rich espresso for you to pour over

R40

## SORBET

A trio of fresh fruit sorbet from Sinful

## DECONSTRUCTED LEMON MERINGUE

Lemon panna cotta, drizzled with lemon curd, served with a homemade crumble and marshmallow meringue

## CHOCOLATE FONDANT

Baked chocolate cake with a molten centre and vanilla pod ice cream

## CRÈME BRÛLÉE

The classic French dessert with a crisp caramelized layer of sugar

## CARDAMOM AND CITRUS PANNA COTTA

A zestfully creamy dessert lightly flavored with cardamom, topped with a burnt orange jelly and served with an almond tuille

## SPICED PUMPKIN MOUSSE

A light and spiced pumpkin mousse layered with crunchy crumble and topped with whipped cream

## MALVA PUDDING

A traditional South African pudding served with a warm Crème Anglaise

## BAKED CHEESECAKE

A thick slice topped with our current flavour, please enquire with your server

## CLASSIC TIRAMISU

Laced with Kahlua and topped with dark chocolate shavings.

## CHEESE PLATTER.

Four local artisanal cheeses served with fig preserve and a farm style, wood fired corn bread.

R50



HQ



# COFFEES

## AMERICANO

First made in World War ii by Italians for the American Soldiers wanting a “cuppa” REGULAR coffee...with or without hot / cold milk

## ESPRESSO

The essence of rich coffee served as a single or double shot

## CAFÉ BON BON

The essence of rich coffee, laced with condensed milk  
– the original bush coffee

## MACCHIATO

Macchiato means “marked” or “stained” and in the café of espresso the single shot was stained with a touch of foamed milk

## FLAT WHITE

The Flat White has revolutionized the way we drink coffee. In the late 1980's New Zealand and Australian coffee companies began making micro-textured milk with a shot of espresso and even portions of milk and foam

## CAFÉ LATTE

For all the lovers of milk out there...this drink is for you! First seen in print in 1867, it is the ultimate milk based espresso drink, with a single part espresso served with 7 to 9 parts milk

## MOCHA

An espresso based coffee laced with rich milk-chocolate, lengthened with micro-textured milk and served tall

## CARAMEL LATTE

Your favorite latte with the addition of an in-house made caramel syrup and topped with textured caramel foam

## HQ'S PEDRO

A signature blend of vanilla pod ice cream, white chocolate and a splash of espresso; strengthened with Amarula Cream, what more could you want?

## MIDNIGHT MARTINI

For those that are just not that ready to go home... a double shot of espresso strengthened with vodka, shaken cold and served straight up

# DRINKS

## DESSERT WINE & PORT

### BOTTLE

### GLASS

Mulderbosch S/Blanc NLH*	29	40
Paul Cluver Noble Late Harvest*	405	
Peter Bayly White Port*	300	40
Allesverloren Port	225	20

*\*375ml Bottle*

## DIGESTIVES & GRAPPA

### GLASS

Absinth		
Jagermeister		
Underburg		
Grappa Dalla Cia (Cabernet / Merlot)		25
Grappa Dalla Cia (Chardonnay / Pinot Noir)		25

## BRANDY, COGNAC, ARMAGNAC & CALVADOS

### GLASS

Oude Molen 100 Reserve		
KWW 5 yo		
KWW 10 yo		
Remy Martin VS		35
Remy Martin VSOP		55
Remy Martin XO		170
Hennessy VS		35
Hennessy XO		145
Hennessy Paradis		400
Raymond Ragnaud 1st Cru Vielle Reserve		85
Baron de Sigognac Napoleon		45
Baron de Sigognac 15 yo		55
Baron de Sigognac 20 yo		72
Chateau de Breuil		40



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[www.hqrestaurant.co.za](http://www.hqrestaurant.co.za)



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