



DESSERT MENU

CHOCOLATE TEMPTATION 128

Valrhona Bahibe chocolate mousse and ganache
praline financier and exotic sorbet

FROZEN MANDARIN 118

Confit Mandarin skin, Valrhona Ivoire chocolate
basil cream and citrus shots

CRÈME BRÛLÉE 118

Uji matcha green tea crème brûlée, yuzu
cocoa sable and yoghurt sorbet

DECONSTRUCTED BANOFFEE PIE 118

Pecan nut sponge cake
light banana & Valrhona Dulcey chocolate mousse
vanilla caramel sauce and dulce de leche ice cream

DARE TO SHARE

SIGNATURE BAKED ALASKA 228

Vanilla and raspberry ice cream, meringue flamed
with Grand Marnier, fresh berries

30-minute preparation time

ICE CREAM MOUNTAIN 188

Selection of 8 flavours of ice cream
served with fruit and marshmallow

PARIS-BREST 188

Choux pastry filled with mascarpone and coffee cream
gianduja and Baileys ice cream

COFFEE SELECTION

CAPPUCCINO 68

CAFFÈ LATTE 68

ESPRESSO 58

DOUBLE ESPRESSO 68

BOSTONIAN CAPPUCCINO 118

Baileys, Frangelico and espresso topped with whipped cream

IRISH COFFEE 118

Irish whisky, brown sugar and coffee
topped with whipped cream

JAMAICAN COFFEE 118

Tia Maria, dark rum and coffee topped with whipped cream

FRENCH COFFEE 118

Grand Marnier and coffee topped with whipped cream

*A 10% service charge will be added to your bill
Please inform your server of any food related allergies*