

CHEESE

SELECTION OF FRENCH CHEESES \$270

Assortment of cheeses from the master refiner Bernard Antony.

DESSERTS

PEAR – QUINCE \$240

Pear poached with tandoori spices and passion fruit.

Diplomat cream flavoured with vanilla bourbon.

Coconut milk sago, mango and lime sorbet.

Quince / apple with kirsch, vanilla ice-cream.

CHOCOLATE SOUFFLÉ \$250

Araguani chocolate soufflé biscuit,

P125 Cœur de Guanaja chocolate ice-cream. *Pampelune* chocolate water.

Roasted banana, salted peanuts, semi-salted butter caramel tart.

Blackcurrant parfait.

BABA LIMONCELLO \$230

Baba soaked in Limoncello.

Jelly and confit citrus fruits, aloe vera, marshmallows.

Foamy cream flavoured with poppy.

Yoghurt sorbet, kumquats.

PIERRE GAGNAIRE' S
GRAND DESSERT

Six desserts inspired from traditional French pastries -
Made from fruits, chocolate and little sugary confections.

\$290

Simone biscuit, clementine syrup with Grand Marnier.

Pink champagne granita, blood orange.

Mango velouté, creamy burrata, coconut chips.

Pistachio parfait, shiso, green apple julienne.

Chestnut cream, blackcurrant sorbet, caramelised pear.

Cheesecake mousse, chocolate ice-cream, muscovado tuile.