

GRAND DESSERT \$26

Selection of Five Creative Desserts

PEPPERMINT CACHAÇA GRANITE

Mozzarella Ice Cream, Pistachio Cream



LEMON CREAM

Meringue on Macaronade, Orange Almond Tuile, Blood Orange Coullis, Orange Segments



VANILLA BAVAROISE

Coco Butter, Raspberry Jam



HAZELNUT PARFAIT

Brioche filled with Pastry Cream, Grapefruit Marmalade, Gingerbread Crumble, Whisky Caramel Sauce



MANJARI CHOCOLATE GANACHE

Chocolate Sable, Preserved Ginger in Honey, Chocolate Marshmallow with Walnut Ice Cream



DESSERTS

CHOCOLATE SOUFFLÉ

\$25 - Chocolate Amaretto Soufflé, Guanaja Chocolate Ganache, Pistachio Parfait, Chocolate Pot de Crème with Candied Orange, Blood Orange Sorbet.



GATEAU SUCCÈS

\$18 - Hazelnut Succès Cream, Almonds Dacquoise, Passion Fruit Glaze, Tropical Fruit Mix, Whipped Vanilla Crème Fraîche with Mango Sorbet.



FROSTY GRAPEFRUIT

\$18 - Lemon Chiboust with Biscuit, Gin and Lime Sherbet, Grapefruit Sherbet, Grapefruit Segments, Grapefruit and Litchi Foam.

