

GRAND DESSERT

\$26. Selection of Five Creative Desserts:

Vanilla Almond Cream

Citrus Mint Center, Lemon Foam, Bubble Gum Ice Cream

Grand Marnier Parfait

Orange Marmalade Verjus Pate de Fruit, Raspberry Glaze

Manjari Mousse

Candied Hazelnut, Chocolate Glaze, Bitter Chocolate Foam

Star Anise Granite

Raspberry, Strawberry, Coriander Turkish Delight, Poached Peach.

Yuzu-Raspberry Cremeux

Matcha Micro Sponge Cake, Opalis Almond Chantilly, Matcha Ice Cream

DESSERTS

Chocolate Soufflé

\$25.00

Chocolate Amaretto Soufflé, Guanaja Chocolate Ganache, Pistachio Parfait, Panna Cotta with Limoncello Gelée, Raspberry Coulis

Latour

\$18.00

Manjari Chocolate Biscuit, Cheesecake and Praline Mousseline, Hazelnut Crunch, Blackcurrant Sorbet, Sicilian Pistachio, Hazelnut, Almonds

Simone

\$18.00

Roasted Pineapple with Pink Peppercorn, Kirsch Parfait Bar Coated in Dulcey Chocolate. 3 Dacquoise: Olive Oil and Lemon, Licorice, Raspberry Rose