

# GRAND DESSERT \$31

Selection of Five Creative Desserts

## LEMONCELLO GRANITE

Mozzarella Ice Cream, Pistachio Cream.



## LEMON MERINGUE

Macaronade, Orange Almond Tuile, Blood Orange Coulis, 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

## PEAR

\$18 · Cheesecake with Brandy Coulis,  
Aloe Vera, Pineapple, Dried Apricot.  
Poached Pear, Almond Frangipane,  
Chocolate Sauce, Pear Sorbet.



## SAVARIN

\$36 · To Share Between Two People  
Savarin Cake with Tequila, Rum Syrup with Passion Fruit.  
Tropical Fruit Salad with Campari, Blood Orange Sorbet.  
Mascarpone Ice Cream with Candied Hazelnut,  
Orange-Almond Tuile.



## CHEESE TASTING

Optional 20 · Selection of Three Creative Composed Cheeses.  
With Wine Pairing Additional \$20

