

Cut to the Chase... Desserts...

Warm Seasonal Crumble

Seasonal Crumble, Toasted Almonds, Tahitian Vanilla Ice Cream

Praline Mascarpone Bar

Chocolate Chiffon, Mascarpone Mousse, Gianduja Glaze, Passionfruit Guava Sorbet

Kaya “Baked Alaska”

Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

Valrhona Chocolate Soufflé

Crème Fraiche Cream, Gianduja Chocolate Gelato

Selection of Ice Creams and Sorbets

Assorted Berries, Toasted Almond

Desserts \$24

Artisanal Cheeses... Three \$41 / Five \$62

Pierre Chambon, Executive Pastry Chef

“All prices are subject to 10% service charge and 7% GST”