



DESSERT

Calamansi – Vanilla Vacherin	24
Vanilla Ice Cream, Calamansi Sherbet, Almond Crumble, Blueberries, Meringues	
Butterscotch Apple Crumble	24
Pecan Streusel, Cranberry Gel, Brown Butter Pecan Ice Cream	
Gianduja “Pot De Crème”	24
Gianduja Crème, Chocolate Shortbread, Hazelnuts, Raspberry Lychee Sorbet	
Traditional Kaiserschmarrn (For Two)	36
Warm Strawberries, Strawberry Ice Cream	
Strawberry - Cheesecake Panna Cotta	16
Strawberry Gelée, Caramelized Almonds	
Farmer’s Market Fruit Sorbets	24
A Trio of Seasonal Sorbets, Yuzu Lace Tuile	

EXECUTIVE PASTRY CHEF | PIERRE CHAMBON

Prices are subject to prevailing Goods and Services Tax and 10% service charge