

LUNCH DESSERT

Pavlova lime meringue, coconut cremeux strawberry lychee compote seasonal fresh fruit V	12
Textures of Baklava cardamom cookie, rosewater ice cream honey roasted pistachios brown butter crunch	11
Pot de Crème bourbon dark chocolate, feuilletine crunch tonka nib caramel GF*	11
Ice Cream + Sorbet ask your server for flavours GF	12
Fruit plate fresh selection of fruit + berries GF/VE	9
Bon Bons + Mignardise chef's choice of chocolates + truffles GF	3 for 12

GF – gluten free DF – dairy free V – vegetarian
VE – vegan V* – can be made vegetarian
GF* – can be made gluten free



DINNER DESSERT

Pavlova lime meringue, coconut cremeux strawberry lychee compote seasonal fresh fruits V	12
Textures of Baklava cardamom cookie, rosewater ice cream honey roasted pistachios, brown butter crunch	11
Crème Catalana guava semifreddo, toasted brioche quinoa caramel crunch, seasonal fresh fruit lemon gel, fresh mint GF*	10
Citrus Layer Cake kalamansi diplomat, olive oil ice cream + powder citrus gel, toasted fennel tuile	10
Chocolate Decadence sake kasu dark chocolate pâté koji namelaka, cocoa nib tuile sake milk foam, chocolate soil GF	13
Pot de Crème bourbon dark chocolate, feuilletine crunch tonka nib caramel GF*	11
Ice Cream & Sorbet ask your server for flavours	12
	GF
Fruit plate fresh selection of fruit & berries	9
Bon Bons + Mignardise chef's choice of chocolates + truffles GF	3 for 12

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