

## DESSERTS

VALRHONA TANARIVA MILK CHOCOLATE FONDANT  Warm chocolate & hazelnut caramel praline pudding served with vanilla ice cream	5
CLASSIC ITALIAN TIRAMISU  Expresso coffee dipped savoiardi layered with mascarpone & cocoa	0
WHITE CHOCOLATE & MATCHA CRÈME BRÛLÉE  Japanese Matcha & white chocolate custard base topped with burnt Sugar.  Served with Strawberry sorbet	5
WARM MOIST DATE CAKE  Served with Toffee Sauce and Vanilla Ice Cream	5
MADAGASCAR VANILLA PANNA COTTA  Served with Summer Berries and Strawberry coulis	5
JAPANESE MOCHI ICE CREAM Chef's Selection	0
PASSION FRUIT SEMIFREDDO  Frozen Passion Fruit semifreddo with jalapeno, infused mango & passion fruit sauce, chocolate soil & meringue shards	5
SAN SEBASTIAN CHEESECAKE /BURNT CHEESECAKE Served with three sauces, Nutella Sauce, Blueberry Lime Sauce & Exotic Sour Sauce	0
VANILLA MERINGUE CAKE  Vanilla Sponge with Lemon Curd, vanilla Chantilly cream covered with Italian Meringue	5
MACARON RASPBERRY LYCHEE & ROSE  Almond Macaron, Fresh Raspberry, Lychee filling & Chantilly Mascarpone Rose	0
TO SHARE  DELUXE DESSERT PLATTER 350 SCOOP OF ICE CREAM 15  FRUITS PLATTER 90	

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of staff know upon placing your order. However, we cannot fully guarantee that the food on these premises will be free from allergens.