

DESSERTS

Taste of Citron
Three Flavors of Cream Brûlée, Calamansi, Blood Orange
and Mandarin \$33



Double Chocolate - Espresso Truffle
Milk Chocolate Soil, Salted Caramel Ice Cream
Raspberry and Hazelnut Crunch \$34



Frozen Screw Pine Parfait
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries
Chocolate Mint Soil and Passion Fruit Coulis \$ 31



Your Choice of Hot Soufflé
Flavorings of Vanilla Bean or Hazelnut or Chocolate
Accompanied by Grand Marnier Crème Anglaise \$32
(Please Allow 25 Minutes)



Exotic Asian Fruits Flambé
Flambéed in Spiced Rum with Mango Yoghurt Ice Cream \$35
Cooked at Your Table



Flourless Chocolate Fudge
Toasted Macadamia, Valrhona Alpaco Bittersweet Chocolate
Lavender Macaroon and Café Gelato \$29



Exotic Fruit Plate
Freshly Sliced Fruits and Baileys Chocolate Ganache Fondue \$26



Turkish Coffee with Baklava
Traditionally Brewed at the Table \$16