

# DESSERTS

## **TRUE PASSION (PAIR) – 350**

A REFRESHING PASSION-FRUIT DESSERT WITH A PERFECT BALANCE OF SWEETNESS AND TANG.

## **LEMON MERINGUE (SINGLE) – 350**

ZESTY LEMON FILLING TOPPED WITH LIGHT, TOASTED MERINGUE.

## **TIRAMISU (SINGLE) – 400**

CLASSIC ITALIAN DESSERT LAYERED WITH COFFEE-SOAKED SPONGE AND MASCARPONE CREAM.

## **BLACK MISCHIEF –SINGLE (SERVED WITH ICE CREAM) – 750**

RICH CHOCOLATE DESSERT WITH DEEP COCOA FLAVORS FOR TRUE CHOCOLATE LOVERS.

## **ÉCLAIR – NUTELLA OR VANILLA CHANTILLY (PAIR) – 400**

CHOUX PASTRY FILLED WITH SMOOTH NUTELLA OR LIGHT VANILLA CREAM.

## **CRÈME BRÛLÉE (TRIPLE) – 750**

SILKY VANILLA CUSTARD TOPPED WITH A CRISP CARAMELIZED SUGAR CRUST.

## **MANGO PARFAIT (DOUBLE) – 400**

LAYERS OF FRESH MANGO, CREAM, AND CRUNCH FOR A TROPICAL FINISH.

## **STICKY DATE PUDDING (SERVED WITH ICE CREAM) – 750**

WARM, MOIST DATE PUDDING DRIZZLED WITH RICH SAUCE AND SERVED WITH VANILLA ICE CREAM

## **PEACAN BROWNIE (WITH ICECREAM)–620**

FUDGY CHOCOLATE BROWNIE WITH CRUNCHY PECANS,

## **PECAN BROWNIE (SINGLE,) – 450**

FUDGY CHOCOLATE BROWNIE WITH CRUNCHY PECANS,.

## **MACADAMIA BROWNIE(SINGLE)–300**

DENSE CHOCOLATE BROWNIE LOADED WITH MACACADAMIA NUTS

## **MIXED BERRY TART (SINGLE,)– 500**

Buttery crust, fresh mixed berries