



DESSERT MENU



Frozen Chocolate Mousse • \$10 ^{GF}

Coconut anglaise, raspberry gelée,
shaved chocolate, Chantilly cream

Tiramisu • \$10

Espresso, mascarpone, Amaretto
ladyfingers, cocoa

Seasonal Crème Brûlée • \$10 ^{GF}

Assorted sugared fruit

Sticky Toffee Pudding • \$9

Salted caramel, chocolate sauce,
Chantilly cream

NY Style Lemon Cheesecake • \$10 ^{GF}

Blueberry compote, whipped cream

Seasonal Sorbet or Ice Cream • \$7

^{GF} Gluten Friendly

Pastry chef: Cherry Embon

