DESSERTS

Desserts are made in house by our pâtissière chef

LEMON SORBET \$18

lemon sorbet served in a lemon shell, topped with fresh mint VGN GF

CHOCOLATE MOUSSE \$19

a rich, velvety and solid vegan chocolate mousse blended with cacao and coconut cream topped with edible gold leaves VGN GF

ISPAHAN PANNA COTTA \$21

layered raspberry and lychee panna cotta with lychee rose gel and sliced lychee vgn gf

HUMMINGBIRD'S BASEMENT CAKE \$21

spiced banana-pineapple cinnamon cake with cream cheese montée with vanilla ice cream and white chocolate bark ▼

TROPICAL CHEESECAKE \$22

smooth and creamy tropical cheesecake topped with lime crisp, dried mango, dried pineapple and white chocolate crumbs V GF

PANDAN TRIFLE \$22

layers of vanilla sponge filled with pandan custard and coconut jelly with diced lychee, topped with vegan meringue and toasted coconut flakes VGN

BIRD'S CHOCOLATE TORTE \$22

moist chocolate torte with a layer of apricot jam and hints of rum covered in a dark chocolate gaze with Chantilly cream



MINI DESSERT PLATTER \$22

three miniature desserts each served in a shot glass: Hummingbird's Basement cake,
Chocolate Mousse and Tropical Cheesecake

VEGAN MINI DESSERT PLATTER \$22

three miniature desserts each served in a shot glass: Pandan Trifle, Ispahan Panna Cotta and Chocolate Mousse VGN

THREE CHEESE PLATTER \$31.5

aged red cheddar, cheddar and brie with quince paste, dried apricot preserves, grilled bread and lavosh crackers (gluten free option available upon request GFO)

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GRAND DESSERT TIER \$139

an impressive variety of seven desserts: Lemon sorbet, Chocolate Mousse, Ispahan Panna Cotta, Hummingbird's Basement Cake, Tropical Cheesecake, Pandan Trifle and Bird's Chocolate Torte ▼

V Vegetarian VGN Vegan GF Gluten Free A Contains Alcohol