

DESSERTS

Our desserts are made in house by our expert
pâtissière chef, Caroline Gunardi

SOLE PROFITEROLE \$16

One tall standing profiterole loaded with vanilla ice cream
drizzled with chocolate fudge sauce **V**

CHOCOLATE MOUSSE \$18

A velvety and rich vegan chocolate mousse blended with cacao
and coconut cream topped with edible gold leaves **VGN GF**

TIRAMISU \$18

Espresso-soaked lady fingers, mascarpone cheese, Kahlua and
a dusting of cocoa powder **V A**

BIRD'S CHOCOLATE TORTE \$21

Moist chocolate torte with a layer of apricot jam and hints of rum
covered in a dark chocolate gaze with Chantilly cream on the side **V A**

STRAWBERRY PANNA COTTA \$19

Layered strawberry and vanilla soy Panna Cotta topped with
strawberry compote and fresh strawberries **VGN GF**

PANDAN TRIFLE \$21

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

RASPBERRY CHEESECAKE \$21

Smooth and creamy cheesecake with raspberry curd,
topped with dried raspberry crisp, raspberry crumble and
white chocolate crumbs **V GF**

MINI DESSERT PLATTER \$21

Three miniature desserts: tiramisu, chocolate mousse
and raspberry cheesecake **V**

VEGAN MINI DESSERT PLATTER \$21

Three miniature desserts each served in a shot glass:
pandan trifle, panna cotta and chocolate mousse **VGN**

THREE CHEESE PLATTER \$31

Aged red cheddar, cheddar and brie with quince paste and
dried apricot preserves, grilled bread and lavosh crackers **V**

V Vegetarian **VGN** Vegan **GF** Gluten Free **A** Contains Alcohol

The following applies to all food and beverage items purchased at Bird's Basement and Jazz Corner Restaurant and Bar: A 10% surcharge applies on Saturdays due to weekend wage rates, and a 15% surcharge on public holidays. Merchant fees are additional and will be charged as follows: VISA and MASTERCARD 1%, AMEX 1.7% FPOS 0.25% These are estimates and are adjusted dynamically according to daily bank rates.