# **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 V

## **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 V A



# **DESSERT PLATTERS**

## **MINI DESSERT PLATTER \$22**

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

## **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) v

## **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

V Vegetarian VGN Vegan GF Gluten Free A Contains Alcohol