

DESSERTS

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

SOLE PROFITEROLE \$14

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

CHOCOLATE MOUSSE \$16

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

TIRAMISU \$16

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

CHOCOLATE TORTE \$18

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 \$18

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 \$18

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

VEGAN MINI DESSERT PLATTER \$18

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

THREE CHEESE PLATTER \$29

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