DESSERTS

Desserts are made in house by our pâtissière chef

LEMON SORBET \$16

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

CHOCOLATE MOUSSE \$18

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

TIRAMISU \$19

espresso-soaked lady fingers, mascarpone cheese, Kahlua, whiskey and a dusting of cocoa powder V

ISPAHAN PANNA COTTA \$19

layered raspberry and lychee panna cotta with lychee rose gel and sliced lychee VGN GF

HUMMINGBIRD'S BASEMENT CAKE \$19

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

TROPICAL CHEESECAKE \$21

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

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 V A



DESSERT PLATTERS

MINI DESSERT PLATTER \$21

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

VEGAN MINI DESSERT PLATTER \$21

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

THREE CHEESE PLATTER \$31

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 \$145

an impressive variety of eight desserts: Lemon sorbet, Chocolate Mousse, Tiramisu, 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