

## DESSERTS

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Caramel Chocolate Mousse (gf) 14  
cocoa nib soil, chocolate gel,  
sponge toffee

White Peach Sphere 14  
toasted milk crumb,  
white peach compote, feuilletine disk

Passionfruit Mascarpone Cheesecake 14  
toffee crunch, passionfruit gel, caramelized white  
chocolate

Patisserie Board 18  
featured pastries prepared by  
our in-house pastry chef

Affogato 9  
illy espresso

Gelato and Sorbet 7  
seasonal flavors



*Please advise your server of any food allergies & intolerances*  
*Prices subject to GST | Parties of 8 or more are subject to 20% gratuity*  
*(df) dairy free (gf) gluten free*