

# DESSERTS

**MISERABLE CAKE** \$10.00  
Five Vanilla Roll Cake  
White Chocolate Ganache Ivoire & Ecuador Vanilla  
Tahitian Vanilla butter cream  
Smocked Indonesian Vanilla & Passion fruit Foam  
*\* GRAPPA CHAMOMILE MAROLO MILLA*

**\* PROFITEROLES** \$10.00  
Choux Pastry Puffs/ Vanilla Ice Cream/  
Chocolate Sauce/ Sliced Almonds  
*\* Moscato D'asti, Bera 2015*

**FLOATING ISLAND** \$10.00  
Vanilla Bean Custard Cream  
*\* Pear Prisoner Brandy, Massenez*

**\*BELGIUM DARK CHOCOLATE MOUSSE** \$10.00  
*\* Bas-Armagnac, Darroze 12 Years*

**\* COUPE BRESILLENNE** \$10.00  
Praline Ice Cream/ Caramel Sauce/  
Whipped Cream/ Caramelized Hazelnuts  
*\* Marc D'alsace, Massenez*

**PAVLOVA** \$10.00  
Mound of Meringue & Coconut Powder  
Fresh Pineapple and Mango Salad  
Homemade Mango Sorbet  
Coconut Whip Cream  
Coulis Passion fruit, Orange, Vanilla Star Anise  
(Only available for Dinner Fridays & Saturdays)  
*\* Sauternes Château Guiraud*

**CHEESE PLATTER** \$10.00  
Inquire with your server about our daily  
selection  
*\* Maison Chanzy, Pinot Noir, Rully, Burgundy, 2017*

**BRUSSELS CHOCOLATE WAFFLE** \$10.00  
CHOCOLATE WAFFLE/WHITE CHOCOLATE WHIP CREAM/ MILK  
CHOCOLATE ICE CREAM/CHOCOLATE SAUCE  
*\* Quinto Do Noval 10 Y.O. Tawny Porto*

**\* HOMEMADE POPSICLE** \$10.00  
Ask your waiter for the flavor

*\*DESSERTS MAY CONTAINS NUTS  
\*Wines and Digestives Suggestion*

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