

Tarte by Cheryl Koh

Tarts

	8cm	12cm 2 pax	16cm 4-6pax	24cm 4-6pax
Gariguette Strawberry Fresh strawberries on vanilla cream		45.00	66.00	115.00
Dark Chocolate Cacao Barry 66% Dark Chocolate	10.80		45.00	80.00
Banana Banana frangipane with light caramel Chantilly topped with fresh bananas	10.50	26.00	45.00	80.00
Passionfruit Meringue Fresh passionfruit curd topped with fluffy meringue	11.50		48.00	48.00
Rose Milk "Bandung" Textures of fragrant rosewater and milk jelly	11.50	23.80		
Mixed Seasonal Fruits Mixed seasonal fruits on vanilla cream			55.00	55.00
Caramel Cashew Caramelised cashew nut paired with chocolate mousse & Chantilly cream		24.80		

Cake & Pastries

	Slice/ Pc	300g
Gâteau Opera Layers of almond sponge, coffee buttercream & dark chocolate ganache	9.50	28.00
Paris-Brest Hazelnut mousseline with crunchy praline	12.50	
Fraisier Chitose strawberry with Kirsch mousseline	15.00	
Chocolate Mousse Cake Classic chocolate mousse with hazelnut feuilletine & flourless chocolate sponge	10.50	

Easter Specials

	12cm 2 pax
Tiramisu Orange Cinnamon Orange Mascarpone cream and cinnamon ladyfinger sponge	26.00
Chocolate Nest Ring Orange Hawaiian macadamia with light caramel & chocolate ganache	28.00

Prices are subject to prevailing government taxes

Beverage Menu

Beverages

Coffee	Espresso	3.80
	Americano	5.00
	Long Black	6.00
	Piccolo	6.00
	White Flat white Latte Cappuccino	7.00
	Mocha	8.00
	Babyccino	4.20
	Add Ons Extra Shot Ice Oat Milk	1.00

Cold Beverages

Melon and Rose Cold Brew	7.50
Cold Pressed Juices	8.00
Orange	
Apple	
Alain Milliat	10.50
Sauvignon White Grape	
Merlot Red Grape	
Cabernet Rose Grape	

Hot Tea (GRYPHON TEA) 8.50

Black Tea
Earl Grey, English Breakfast,
Darjeeling Margaret's Hope, Yunnan Gold,
Beauty of the Orient (Oolong Tea)

Herb Tea
Peppermint, Chamomile, Pink Rose Buds

Others	Hojicha Latte	7.50
	Hot Chocolate	8.00
	Evian (still)	4.50
	San Pellegrino (sparkling)	4.50
	Ice/Warm Water	2.00