

Plated Desserts

Gather your kindred spirits for an evening of exquisite desserts and wine pairings.

**All desserts come with petits fours*

RHUBARB 20
/ Poached rhubarb with vanilla mousse

TEXTURES OF DARK CHOCOLATE 22
/ Single Plantation 65% Madirofolo dark chocolate mousse with sablé and crisp cocoa tuile

CHERRY JUBILEE 24
/ Fresh cherries cooked with kirsch served warm with vanilla ice cream

BLACK STICKY RICE SOUFFLÉ 24
/ Black sticky rice soufflé served with coconut and Alphonso mango ice cream

ALMOND SOUFFLÉ 24
/ Almond soufflé served with apricot and almond milk ice cream

TEXTURES OF STRAWBERRY 24
/ Seasonal strawberries with layers of granité and rosé jelly topped with strawberry sorbet

LYCHEE & RASPBERRY 22
/ Fresh Tulameen raspberries with lychee sorbet, jelly and raspberry Chantilly in a thin sugar sphere

Prices are subjected to prevailing government taxes & service charge

By Head Pastry Chef, Kelly Cheah

Beverages

ROSÉ (FIZZY)

8

Cavicchioli & Figli 1928 Lambrusco Rosato Dolce dell Emilia IGT
- Emilia-Romagna, Italy
/ Lambrusco (75ml)

SWEET

14

2018 Weinlaubenhof Alois Kracher Cuvee Beerenauslese
- Burgenland, Austria
/ Chardonnay (75ml)

PORT

11

2015 Graham's, Late Bottled Vintage
- Douro, Portugal.
/ Touriga Franca (75ml)

NON-ALCOHOLIC

HOT TEA (GRYPHON TEA)

8.50

/ Black Tea

Earl Grey | English Breakfast |
Darjeeling Margaret's Hope |
Yunnan Gold | Beauty of the Orient

/ Green Tea

Uji Sencha

/ Herb Tea

Peppermint | Chamomile |
Pink Rose Buds

COFFEE

/ Espresso

3.8

/ Americano

5

/ Long Black

6

/ Piccolo

6

/ White

7

Flat White | Latte | Cappuccino

/ Mocha

8

/ Add Ons

1

Extra Shot | Ice | Soy Milk | Oat Milk

JUICES

8

/ Cold Pressed Juices

Orange
Apple
Celery, Cucumber

OTHERS

/ Hojicha Latte

7.5

/ Hot Chocolate

8

/ Melon and Rose Cold Brew

7.5

/ Evian (still)

4.5

/ San Pellegrino (sparkling)

4.5

/ Ice | Warm Water

2