

Plated Desserts

(Sun - Thurs, 12pm - 7pm)

(Fri - Sat, 12pm - 9pm)

Gather your kindred spirits for exquisite desserts and wine pairings.

BAKED LEMON TART / Lemon curd made from Amalfi lemon served with light fleurette cream	22
TEXTURES OF DARK CHOCOLATE / Single Plantation 65% Madirofolo dark chocolate mousse with sablé and crisp cocoa tuile	22
FIG AND CHEESE / Fresh Solliès Fig served with light cheese mousse and port wine coulis	22
WHISKY SOUFFLÉ / Johnnie Walker Blue Label whisky soufflé with chocolate ice cream	22
PISTACHIO SOUFFLÉ / Sicilian pistachio soufflé with Tulameen raspberry sorbet	24
VACHERIN / Meringue filled with blackberry and Tahiti vanilla ice cream topped with sorbet and light Chantilly cream	22
LEMON MADELEINES / Freshly baked warm madeleines	14

By Head Pastry Chef, Kelly Cheah

Prices are subjected to prevailing government taxes & service charge



Beverages

ROSÉ Cavicholi & Figli 1928 Lambrusco Rosato Dolce dell Emilia IGT - Emilia-Romagna, Italy / Lambrusco (75ml)	8
SWEET 2018 Weinlaubenhof Alois Kracher Cuvée Beerenauslese - Burgenland, Austria / Chardonnay (75ml)	14
PORT 2015 Graham's, Late Bottled Vintage - Douro, Portugal / Touriga Franca (75ml)	11

NON-ALCOHOLIC

INFUSION (GRYPHON TEA) / Peppermint / Chamomile / Pink Rose Buds	8.5	OTHERS / Melon and Rose Cold Brew / Evian (still) / San Pellegrino (sparkling) / Ice Warm water	7.5 4.5 4.5 2
COFFEE / Long Black / White Flat White Latte Cappuccino / Add Ons Extra Shot Ice	6 7 1	COLD PRESSED JUICES / Orange / Apple	8
		ALAIN MILLAT / Sauvignon White Grape / Merlot Red Grape / Cabernet Rose Grape	10.5

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