


THE SWEET FINISH

Milk Chocolate Raspberry Brioche Pudding (D, G)
Brioche Pudding and Yuzu Honey Ice Cream
with Crispy Hippenmasse, Raspberry Gel \$ 24



Screw pine Parfait (D, G) 
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries
Chocolate Mint Soil and Passion Fruit Coulis, \$ 22



Basil Chocolate Marquise (A, D)
Basil Chocolate Marquise and Passion Fruit Sorbet,
Strawberry Foam, Basil Gel with
Rum Chocolate Truffle \$ 22



Flourless Chocolate Fudge (N, D)
Toasted Macadamia and Valrhona Alpaco Bittersweet Chocolate
Lavender Macaroon and Café Gelato \$ 24



Your Choice of Hot Souffle (A, D, G)
Hazelnut, Chocolate or Vanilla Accompanied
by Grand Amier Anglaise (Please Allow 20 minutes) \$ 26



Exotic Fruit Flambee (A, D)
Flambee in Spiced rum, Mango Ice Cream
from the Gueridon \$ 28



Turkish Coffee with Baklava (N, D)
Traditionally Brewed at the Table \$16