



# DESSERTS

## Fried Bao-Nut | 16

w/ five spice sugar, roasted coconut, peanut brittle dust, miso caramel  
w/ choice of *Mango Sorbet, Coconut or Vanilla Bean Ice Cream*

## Mango & Coconut Sago | 16

A luscious blend of creamy coconut sago, topped with fresh, ripe mango and a hint of lime zest.  
A tropical, refreshing dessert with a perfect balance of sweetness and texture

## Spiced Cardamom Chocolate Mousse | 16

A rich and velvety dark chocolate mousse infused with warm cardamom and a subtle kick of chili. Topped with crunchy almond pieces, fresh season berries and a cherry compote

## Lemongrass and Ginger Brûlée | 16

A silky smooth custard infused with fragrant lemongrass and warm ginger, finished with a perfectly caramelised sugar crust. This elegant brûlée offers a delicate balance of citrusy brightness and gentle spice, providing a fresh twist on a classic dessert

## Vanilla Bean Affogato | 24

w/ shot of rich espresso coffee and your choice of liqueur  
*Frangelico / Baileys / Kahlua / Cointreau*

## DESSERT COCKTAILS

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<b>Grasshopper</b> - Crème de Menthe, Crème de Cacao & fresh cream	24
<b>Chocolate Martini</b> - Vodka, Crème De Cacao & fresh cream	24
<b>Lemon Drop</b> - Vodka, Triple Sec, lemon juice & syrup	24
<b>Caramello</b> - Baileys, Licor 43, Vodka, espresso, caramel & fresh cream	24

## DESSERT WINE

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<b>Le Tertre du Lys d'Or</b> - 2018 Sauterne	18
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## DIGESTIFS

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<b>Frangelico</b> - hazelnut liqueur served on ice with fresh lime	12
<b>Amaro Montenegro</b> - a secret blend of 40 botanicals, including eucalyptus, orange peels and vanilla served neat	13