



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 | 18

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 | 18

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

Nutella Crush - 42 Below Vodka, Frangelico, Nutella Syrup, Chocolate Ganache, crushed Hazelnuts **24**

Koby's Apple Pie - Bailey's, Liqor-43, 42 Below Vodka, Cinnamon & Granny Smith Apple Cold Foam **24**

Caramello - Baileys, Licor-43, Vodka, espresso, house miso caramel, fresh cream **24**

DESSERT WINE

Woodstock 20yr Muscat **18**

Le Tertre du Lys d'Or - 2018 Sauterne **15**

Morris Classic Tawny **12**

DIGESTIFS

Villa Massa Limoncello - Italian liqueur made with the finest Sorrento lemons. Bright and refreshing; a hint of sweetness **14**

Frangelico - Hazelnut Liqueur served on ice with fresh Lime **10**

