AMUSE~BOUCHE
RESTAURANT

DESSERT

served from 11h30 – 22h30

Traditional Malva Pudding 140
Vanilla & Cardamom Crème Anglaise, Sugar Snap,
Cinnamon Crumble, Vanilla And Tonka Bean Ice Cream

Classic Tiramisu 145
Dark Chocolate & Coffee Sauce, Chantilly Cream,
Espresso Pearls, Dark Chocolate Shavings

54% Dark Chocolate Fondant 155
Dark Chocolate Molten Centre Cake With Cocoa Nibs,
Lime Coral Sponge, Fresh Strawberries, Salted Caramel,
Vanilla And Orange Ice Cream

Vanilla Crème Brûlée 140
Blackberry Consommé, Gooseberry Gel, Macerated Strawberry,
Fresh Blueberry, Goji Berry And Ginger Biscotti

Apple & Raspberry Crumble 145
Vanilla And Cinnamon Pastry Cream, Salted Caramel Sauce,
Stewed Baby Apple, Cinnamon Crumble And Vanilla Ice Cream

Cheese Board 250
Local Cheese, Crackers And Preserves

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