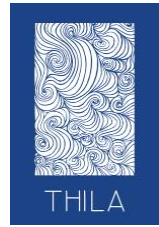













Dessert Menu



Mango Inspiration 	19
Crunchy parfait with mango confit and sorbet	
Manjari 64% Chocolate Crémeux 	19
Chocolate soil, amarena cherry, brandy snap, passionfruit sorbet	
Almond Panna Cotta  	19
Homemade granola, sable, raspberry gel, strawberry salsa, lychee sorbet	
Coconut Crème Brûlée 	19
Cranberry biscotti, coconut crisp	
Yuzu Cheesecake 	19
Lemon shortbread, creamy yuzu, matcha ice cream	
Vegan Orange    	19
Gluten free warm orange pudding, vanilla orange compote and blood orange sorbet on caramelized almond	
Fresh Tropical Fruits 	20
Home-made Ice Cream and Sorbet Selection	
Per scoop	5
Per two scoops	7

 Vegetarian  Vegan  Nuts  Gluten Free  Dairy Free

Prices are in USD and inclusive of 10% Service Charge and 16% Government Service Tax.
Selection and prices may be subject to change without prior notice.
Kindly notify one of our team members if you have any allergic intolerance.