

Cut to the Chase... Desserts...

Warm Butterscotch Apple Crumble

Butterscotch Sauce, Toasted Almonds, Tahitian Vanilla Ice Cream

Praline Mascarpone Bar

Chocolate Chiffon, Mascarpone Mousse, Gianduja Glaze, Passionfruit Guava Sorbet

Kaya “Baked Alaska”

Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

Valrhona Chocolate Soufflé

Crème Fraîche Cream, Gianduja Chocolate Gelato

Selection of Ice Creams and Sorbets

Assorted Berries, Toasted Almonds

Desserts

Artisanal Cheeses... Three / Five

Pierre Chambon, Executive Pastry Chef

*All menu items are subject to change according to seasonality and availability.