



bistro & oyster bar

BY CHEF DANIEL BOULUD

SIGNATURE DESSERTS

Durian "Royale" Soufflé

"Mao Shan Wang" Durian & Mangosteen Sorbet
18

Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream
15

Crêpes

Hot Chocolate Sauce, Dulce de Leche, Chantilly
15

Profiteroles

Hot Chocolate Sauce, Gianduja Ice Cream
15

Mandy's "Kaya" French Toast

Tropical Fruit, Coconut Jam
15

Baked Alaska for Two

Coconut Sorbet, Pineapple Sorbet, and an Genoise
Rum Flambé
20

Mignardises

Chef's Selection of Macarons & Bonbons
10

Warm Madeleines

8

DESSERT SAMPLER

Chef's Selection of

Le Tropical | Molten Chocolate Cake
Crème Brûlée | Ice Cream Lollipop
20

GIFT BOX

Six Pieces of Assorted

Macarons or Mignardises
(Packaged for Takeaway)
10

HOUSE MADE ICE CREAM

— 5 each —

Ice Cream

Vanilla
"Hot Chocolate"
Salted Caramel
Peanut Butter
Cream Cheese

Sorbet

Chocolate
Mango
Strawberry
Passion Fruit-Banana
Yogurt

MANDY'S SUNDAES

— 12 —

Citrus Creamsicle

Yogurt Cake, Orange Cream, Vanilla Chantilly Ice Cream

Peanut Butter & Chocolate

Salted Caramel, Chocolate Cake, Peanut Butter Ice Cream

Strawberry Cheesecake

Macaron, Crumble, Cream Cheese Ice Cream

ARTISANAL CHEESES

One Piece 8 | Three Pieces 20 | Five Pieces 30

Crottin de Chavignol

Raw goat's milk cheese from the Loire region of France
with a creamy, mild and slightly tart flavor

Epoisses

A soft and very creamy French cow's milk cheese
washed in cider, with a distinctive orange color and
pungent aroma.

Brillat-Savarin

A soft and very creamy cow's milk cheese from the
Normandy region of France, with a sweet and nutty
flavor and a earthy fragrance of freshly cut mushrooms.

Shropshire Blue

British cow's milk cheese in the style of Stilton
with a soft, sharp, buttery texture and nutty aroma.

Cave Aged Gouda

A raw cow's milk cheese from the Netherlands, with a
rich and pungent flavor and tones of dried fruits and
toasted nuts.

EXECUTIVE PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

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