



# bistro & oyster bar

BY CHEF DANIEL BOULUD

## SIGNATURE DESSERTS

### Durian "Royale" Soufflé

"Mao Shan Wang" Durian & Mangosteen Sorbet  
18

### Baked Alaska for Two

Vanilla Chantilly & Chestnut Ice Cream  
Blood Orange Sorbet, Orange Financier  
Grand Marnier Flambé  
20

### Valrhona Chocolate Tart

Chocolate Variations, Cacao Praline  
Grué de Cacao Ice Cream  
18

### Molten Chocolate Cake

Sea Salt Caramel, Cookies & Cream Ice Cream  
15

### Warm Madeleines

8

### Mignardises

Chef's Selection of Macarons & Bonbons  
10



## GIFT BOX

### Six Pieces of Assorted

Macarons or Mignardises  
(Packaged for Takeaway)  
10



## HOUSE MADE ICE CREAM

—5 each—

### Ice Cream

Vanilla  
Grué de Cacao  
Salted Caramel  
Peanut Butter

### Sorbet

Chocolate  
Mango  
Strawberry  
Yogurt

## MANDY'S SUNDAES

—12—

### Peanut Butter & Chocolate

Salted Caramel, Chocolate Cake, Peanut Butter Ice Cream

### Strawberry Cheesecake

Macaron, Crumble, Yogurt Sorbet

## ARTISANAL CHEESES

One Piece 8 | Three Pieces 20 | Five Pieces 30

### Epoisses

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

### Crottin de Chavignol

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

### Brillat-Savarin

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

### Stilton

A classic British cow's milk cheese that is at once salty fruity and creamy. Its mellow essence is quite mild for what many assume will be a stinky, strong blue. Instead, it is bright and acidic, supported by lingering background flavors of cocoa powder and hazelnuts.

### 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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