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# DOLCI

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Coconut sorbetto pie: hot fudge & salted almonds *19*

Butterscotch budino: Maldon sea salt & rosemary pine nut biscotti *16*

Caramel copetta: marshmallow sauce & salted peanuts *16*

Honey roasted peach: vanilla gelato & sbrisolona *19*

Lime cheesecake: lime caramel & candied lime *18*

**2014 Moscato d’Asti, “Sourgal” Elio Perrone- Piemonte 23**

**2012 Sangue di Giudia “Paradiso”, Bruno Verdi- Lombardia 23**

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## SORBETTI

White Peach

Chocolate Rum

Pineapple

Melon

Mango

## GELATI

Vanilla

Espresso

Olive Oil

Gianduia

Yoghurt

Cookies & Cream

Pistachio

Choose up to 3 flavors: *17*

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***Executive Pastry Chef: Ariana Flores***  
***All prices are subject to 7% GST and service charge***