

DESSERTS

Chocolate & Caramel Fondant (V)

with vanilla ice cream
(G)(E)(Mi)(N) 8.⁵⁰

Banana Pavlova (V)
with meringue, whipped
cream, chocolate ice
cream and biscoff crunch
(E)(Mi) 8.⁵⁰

Santa's Snack!
with Warm mince pie,
slice of stilton, glass of
port
(G)(E)(Mi)(SD) 8.⁵⁰

Tonka Bean Pannacotta (V) with
pear, gingerbread ice
cream & crumb Pear
(Mi)(E) 8.⁵⁰

Classic Paris - Brest (V)

Choux Pastry, praline
cream, almonds,
crumbled oreos
(E)(Mi)(G)(N) 8.⁵⁰

White Chocolate Mousse

with crumb, ganache,
and raspberries
(Mi)(So) 8.⁵⁰

Chargrilled Pineapple Split (V)(Ve)

with coconut cream,
almonds, cocoa nibs,
mango sorbet, and
passionfruit coulis
(N) 8.⁵⁰

Limoncello & Lemon Sorbet (V)(Ve)

(SD) 4.⁵⁰

HOT DRINKS

Americano 2.⁰⁰
Single Espresso 1.⁵⁰
Double Espresso 2.⁰⁰
Latte 2.⁵⁰
Cappuccino 2.⁵⁰
Flat White 2.⁵⁰

Breakfast Tea 2.⁵⁰
Earl Grey 3.⁰⁰
Green Tea 3.⁰⁰
Straight Rooibos 3.⁰⁰
Raspberry 3.⁰⁰

Please inform your server if you have any food allergies or dietary requirements.

ALLERGEN KEY:

(Ce) - Celery, (G) - Gluten, (Cr) - Crustaceans, (E) - Eggs, (F) - Fish, (L) - Lupin, (Mi) - Milk, (Mu) - Mustard, (Mo) - Mollusc,
(N) - Nuts, (Pe) - Peanuts, (Se) - Sesame, (So) - Soya, (SD) - Sulphur Dioxide
(V) - Vegetarian (Ve) - Vegan

A discretionary 12.5% service charge is added to all dining tables. All gratuities go directly to staff in this restaurant.