SIGNATURE DESSERTS

Durian “Royale” Soufflé
“Mao Shan Wang” Durian & Soursop Sorbet 18

Baked Alaska for Two
Chestnut Parfait, Cassis Sorbet, Pain de Gene
Grand Marnier Flambé 20

Valrhona Chocolate Tart
Chocolate Variations, Cacao Praline
Grüe 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
Grüe de Cacao
Salted Caramel
Peanut Butter

Sorbet
Chocolate
Mango
Grapefruit
Yogurt

MANDY’S SUNDAES
—12—

Peanut Butter & Chocolate
Salted Caramel, Chocolate Cake, Peanut Butter Ice Cream

Strawberry Cheesecake
Macaron, Crumble, Yogurt Sorbet

ARTISANAL CHEESES

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