

DESSERT

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Pineapple

Lemon Crumble, Pineapple Caramel, Cheesecake Ice Cream

Coffee & Doughnuts

Cappuccino Semi-Fredo, Cinnamon Doughnuts,
Popcorn Ice Cream

Mango Madness

Grilled Mango, Lime, Coconut, Palm Sugar,
Passion Fruit Caviar, Tamarind Sorbet

Salted Caramel Peanut Bar

Pistachio Caramel, Honeycomb, Meringue,
White Chocolate Ice Cream

Apple Tarte Tatin

Vanilla Ice Cream, Palm Sugar Caramel

Orange Curd

Orange Confit, Vanilla Crumble, Yoghurt Sorbet, Meringue

Chocolate Fondant

Melted Dark Chocolate Ganache Centre, Vanilla Ice Cream

Lemongrass Brûlée

Lemongrass Infused Cream Custard, Crispy Caramelized Layer

Grand Marnier Soufflé

Chocolate Ganache Espuma, Orange Ice Cream

Cheese Platter

Selection of Imported Cheese with Traditional Condiments

Homemade Sorbet

Lime, Passion fruit, Raspberry, Coconut, Tamarind

Homemade Ice Cream

Chocolate, Hazelnut, Vanilla, Snickers, Orange

COFFEES & CHOCOLATE

Espresso, Cappuccino, Long Black, Café Latte, Flat White
Macchiato, Double Espresso, Pot of Plunger Bali Coffee, Hot Chocolate

IMPORTED TEAS

English Breakfast, Darjeeling, Earl Grey, Green Tea,
Green Tea Mint, Green Tea Jasmine, Peppermint, Camomile, Lemon
Ginger

Our kitchen is happy to cater any special requests and dietary requirements, please ask our waiter to see special halal and gluten free menus