



desserts \$12.95

oriental pearl

creamy coconut, white chocolate & Malibu combine in this silky smooth pannacotta topped with gula melaka; sago, palm sugar & coconut cream flavoured with pandan

(AO gluten free)

divine decadence

sinful dark chocolate mousse flavoured with Baileys Irish Cream, served on rich liqueur soaked chocolate cake, encased in a delicate chocolate wrap & topped with lashings of whipped cream

(AO)

summertime BLISS!

Midori Splice cocktail cheesecake. Midori, Malibu and pineapple combine in this light, fresh cocktail cheesecake, served with midori syrup & whipped cream

(AO gluten free)

twisted tiramisu

Limoncello tiramisu! the tart tangy sweetness of limoncello soaked sponge fingers, lemon zabaglione and marscapone, topped with whipped cream, and limoncello champagne jelly

(AO)

love at first bite

sticky date baked cheesecake. juicy dates, rich caramel & spices combine in this decadent baked cheesecake. served with our own lush caramel sauce, whipped cream & ice cream

(gluten free)

dippity-do-dahs

selection of fresh seasonal fruits with marshmallows & sponge fingers served with a delicious duo of warm chocolate dips; dark chocolate rum fudge & white chocolate cointreau

pavlova

fresh & light! delicious fluffy meringue served with tropical fruit salad & lashings of whipped cream

(gluten free)

cheese platter

selection of four cheeses; blue vein, brie, vintage cheddar and apricot/ ginger served with crackers and fruits

AO indicates liqueur desserts which contain ½ standard nip per serve and are not available to under 18's