

HEARTLAND MENU



DESSERTS

CRÈME BRÛLÉE

Classic French custard topped with caramelized sugar crust.

₱280



CHOCOLATE FONDANT

Warm molten chocolate cake with a gooey center.

₱320



TIRAMISU

Italian layered dessert with coffee-soaked ladyfingers and mascarpone.

₱300



PANNA COTTA

Creamy vanilla-flavored gelatin dessert with berry coulis.

₱270



LEMON TART

Tangy lemon filling in a crisp pastry shell.

₱260



CHEESECAKE

Smooth and creamy cheesecake with a graham cracker crust.

₱290

MACARONS (ASSORTED)

Colorful French almond meringue cookies with various fillings.

₱250

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PAVLOVA

Crispy meringue base topped with whipped cream and fresh fruits.

₱300



BANOFFEE PIE

Banana and toffee layered pie with whipped cream.

₱280



CHOCOLATE MOUSSE

Light and airy chocolate mousse topped with whipped cream.

₱270



APPLE CRUMBLE

Baked spiced apples topped with a crunchy oat crumble.

₱290



PROFITEROLES

Cream-filled choux pastry puffs drizzled with chocolate sauce.

₱300



MOLTEN LAVA CAKE

Rich chocolate cake with a warm molten center.

₱330



STRAWBERRY SHORTCAKE

Soft sponge cake layered with fresh strawberries and cream.

₱280



CREPES SUZETTE

Thin crepes served with a buttery orange sauce.

₱310