

THE POST

COFFEE & EATERY

CRAVINGS & COMFORTS

CREME BRÛLÉE

Rich creamy custard base topped with a caramelized sugar crust, offering a delightful textural contrast topped with mix berries

37K

DARK CHOCOLATE LAVA

WITH VANILLA ICE CREAM

Warm, gooey dark chocolate cake oozing with molten chocolate center, served with a scoop of creamy vanilla ice cream

65K

FRESH HOMEMADE COFFEE TIRAMISU

Coffee-soaked ladyfingers layered with creamy mascarpone cheese, cocoa powder, and a hint of sweetness

85K

BURNT CHEESECAKE

WITH VANILLA POD AND PREMIUM HONEY

Caramelized, golden-brown cheesecake with a creamy interior, infused with vanilla pod and served with a drizzle of premium honey

65K

FUDGY BROWNIES WITH VANILLA ICE CREAM

Dense, chocolatey brownie paired with a dollop of whipped cream and a scoop of Vanilla ice cream, hot chocolate sauce, almond slice and fresh strawberries

95K

CLASSIC CHOCOLATE MOUSSE

Light, airy chocolate mousse made with rich dark chocolate, whipped to perfection, garnished with whipped cream and choco rice

37K

PAIRING GUIDELINES

RICH DESSERTS

PAIR WITH STRONG, BOLD COFFEE DRINKS (ESPRESSO, FRENCH ROAST)

CHOCOLATE DESSERTS

PAIR WITH COFFEE THAT COMPLEMENTS THE CHOCOLATE FLAVOR (MOCHA, ITALIAN ROAST)

CREAMY DESSERTS

PAIR WITH SMOOTH, BALANCED COFFEE DRINKS (CAPPUCCINO, LATTE)

Feel free to ask our staff to experiment and find your perfect pairing!

Price subject to PB1 10% & service 5%

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