

## **Other Desserts**

### **Vanilla Bean Panna Cotta with Berry Compote**

Creamy, silky panna cotta infused with real vanilla bean, layered with a bright raspberry-blueberry compote. Served in elegant glass jars for dine-in or takeaway.

### **Chocolate Lava Dome**

A molten mini cake with a hard chocolate shell—crack it open to reveal flowing ganache. Garnished with edible gold leaf and chocolate pearls.

### **Passionfruit Tartlets**

Mini buttery tart shells filled with passionfruit curd and topped with glossy meringue peaks. Tart, tropical, and perfectly bite-sized.

### **Raspberry Almond Financiers**

Tiny French almond cakes with a raspberry nestled in the center. Moist, chewy, and subtly nutty—ideal for tea parties or gifting sets.

### **Matcha White Chocolate Blondies**

Fudgy matcha squares with white chocolate chunks, served chilled. Grassy, sweet, and super Instagrammable with their jade-green hue.

### **Mini Fruit Pavlovas**

Crispy-on-the-outside, gooey-inside meringues topped with whipped cream and seasonal fruit. Think strawberries, kiwi, and dragonfruit spirals.

### **Banana Split Jars**

Layered dessert jars with banana mousse, fudge sauce, strawberry cream, and crushed vanilla cookies. Topped with sprinkles and a cherry!

### **Tiramisu Shots**

Bite-sized versions of the Italian classic served in mini cups with espresso-soaked cake, mascarpone, and a dusting of cocoa. Perfect for dessert platters.

### **Earl Grey Shortbread Cookies**

Delicate buttery cookies infused with bergamot tea and a hint of lemon zest. Pairs beautifully with your afternoon brew.

### **Caramel Popcorn Brittle**

Thin sheets of buttery brittle laced with crunchy popcorn and sea salt. Sweet, crackly, and wildly addictive.