



DESSERTS

Chocolate Obsidian Dome

Liquid caramel core, gold-dusted cocoa nibs,
smoked salt – \$24

Passionfruit Soufflé

Grand Marnier anglaise, candied orange zest –
\$26

Midnight Orchid Panna Cotta

Black sesame crumble, hibiscus gelée, violet
syrup – \$22

Golden Hour Tart

Saffron-infused custard, caramelized white
chocolate, edible gold leaf – \$28

Moonlit Cheese Flight

Aged Comté, Roquefort Noir, truffle
honeycomb, walnut levain – \$32

Éclair des Ténèbres

Dark chocolate ganache, raspberry coulis,
gold-flecked pastry – \$20

