

DESSERT

	Japanese Melon Sorbet	40
NEW	Crème Caramel	40
	Mille feuille Thin layer of pastry with cream and chocolate filling served with vanilla ice cream*	40
	Triple chocolate melt with milk, white and dark chocolate *20 minutes	40
	Profiterole with a choice of vanilla or coconut ice cream filling and chocolate sauce	40
	Rhubarb crumble with caramel sauce and vanilla ice cream	40
NEW	Yoghurt Panacotta with blueberry compote	40
	Large apple tart *20 minutes	50
	Large banana tart *20 minutes	50
	Triple crème brûlée with vanilla, coffee, grand marnier and orange essence	40
	Bika ambon chocolate brûlée	40
	Dark chocolate tart with English cream and fresh mint ice cream	40
	Traditional crêpe ala minute ~ with icing sugar	25
	~ with mixed fruits	40
	Pavlova with red fruit sauce and strawberry sorbet	40
	Souffle grand marnier *20 minutes	60

HOME MADE SORBET

	Your choice of guava, lemon, coconut or yoghurt	10
	Yoghurt sorbet with red fruits	35

HOME MADE ICE CREAM

	Your choices of Fresh mint, pandan, vanilla, peanut or chocolate	10
	Marshmallow layers with chocolate ice cream	40
	Home made vanilla ice cream with hot chocolate sauce and whipped cream	40
	Guava sorbet with fresh guava and lemon sauce	40

*All prices subject prevailing government
tax & services*