



## Desserts

**Cinnamon Parfait** 240.-

*with carpaccio of torched pineapple &  
a handmade orange kahlua truffle*

**Shards of Rustic Puff Pastry** 220.-

*layered with crème patissiere &  
served with strawberry coulis*

**Warm Decadent Chocolate Fondant** 265.-

*with molten Chocolate centre &  
saffron pear ice creme (allow 15 mins)*

**Goats' Cheese Tower** 400.-

*with passion fruit sauce & a bittersweet  
chocolate covered parmesan crisp*

**Vanilla Rice crème Brulee** 245.-

*with a zingy strawberry shooter*

**Ugolini** 265.-

*white & dark chocolate mousse  
with coffee foam sauce*

**Fresh Fruit Plate** 150.-

**Ice Cream - price per scoop** 70.-

plus 10% service charge

**watermark**  
Dessert Menu