


## THE SWEET FINISH

Milk Chocolate Raspberry Brioche Pudding (D, G)  
Brioche Pudding and Yuzu Honey Ice Cream  
with Crispy Hippenmasse, Raspberry Gel \$ 24



Screw pine Parfait (D, G)   
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries  
Chocolate Mint Soil and Passion Fruit Coulis, \$ 22



Basil Chocolate Marquise (A, D)  
Basil Chocolate Marquise and Passion Fruit Sorbet,  
Strawberry Foam, Basil Gel with  
Rum Chocolate Truffle \$ 22



Flourless Chocolate Fudge (N, D)  
Toasted Macadamia and Valrhona Alpaco Bittersweet  
Chocolate Lavender Macaroon and Café Gelato \$ 24



Your Choice of Hot Souffle (A, D, G)  
Hazelnut, Chocolate or Vanilla Accompanied  
by Grand Amier Anglaise (Please Allow 20 minutes) \$ 29



Exotic Fruit Flambee (A, D)  
Flambee in Spiced rum, Mango Ice Cream  
from the Gueridon \$ 28



Turkish Coffee with Baklava (N, D)  
Traditionally Brewed at the Table \$16