

Our Pastry Chef's Creations

Fresh Fruit Salad	13.50
Coupe Danemark Home-made Vanilla Ice Cream with Hot Chocolate Sauce	16.50
Orange Mascarpone Crème Brûlée with Earl Grey Ice Cream and Sugar Cookie	19.00
Pastry Chef's Seasonal Fruit Crumble topped with Home-made Vanilla Ice Cream	19.00
Mango Sorbet with Okanagan Blueberry Compote, Chocolate Crumble Passion Fruit Crèmeux, Mango Chips and Dark Chocolate	19.00
Warm Fudge Brownie served with Coffee Ganache, Raspberry Ice Cream and Espresso Honeycomb	19.00
Lemon Basil Meringue Tart with Sweet Basil Coulis and Fresh Raspberries	19.00
Salted Caramel and Dark Chocolate Magnum Ice Cream Bar with Baileys Cream and Salted Caramel Popcorn	19.00
Warm Callebaut Chocolate Cake with Home-made Vanilla Ice Cream Banana Passion Fruit Compote	19.00
Cherry Blossom Chocolate Mousse, Kirsch Mousse, Cherry Coulis and Sorbet	19.00
Selection of Assorted Cheeses	21.00
Home-made from the Pastry Cart:	
	Cakes 13.50
	Fruit Pies 10.00