

Our Pastry Chef's Creations

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| 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 Raspberry Compote | | 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 |
| Coronation Grape Sorbet | | |
| served with Sour Cream Cake and Moscato Mousse | | 19.00 |
| Selection of Assorted Cheeses | | 21.00 |
| Home-made from the Pastry Cart: | | |
| | Cakes | 13.50 |
| | Fruit Pies | 10.00 |