

Our Pastry Chef's Creations

Fresh Fruit Salad	12.75
Coupe Danemark Home-made Vanilla Ice Cream with Hot Chocolate Sauce	15.75
Orange Mascarpone Crème Brûlée with Sugar Cookies and Fresh Orange	17.50
Pastry Chef's Seasonal Fruit Crumble topped with Home-made Vanilla Ice Cream	17.50
Lemon Meringue toasted Italian Meringue, Lemon Curd, Sable Shards fresh Raspberries and Raspberry Gel	18.00
Tropical Treat Coconut Dacquoise, Feuilletine Crunch, Pina Colada Crème Tropical Compote and White Chocolate	18.00
Warm Dark Callebaut Chocolate Cake with Home-made Vanilla Ice Cream Raspberry Coulis	18.75
Milk Chocolate Mousse with Passionfruit Curd Feuilletine Passionfruit Crisp, Passionfruit Coulis	18.75
Dark Chocolate Blackberry Mousse Blackberry Coconut Sorbet, Fresh Blackberries	18.75
Five Dessert "Dégustation" Plate	19.50
Selection of Assorted Cheeses	20.50
Home-made from the Pastry Cart:	
	Cakes 13.50
	Fruit Pies 10.00