

Our Pastry Chef's Creations

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| 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 |