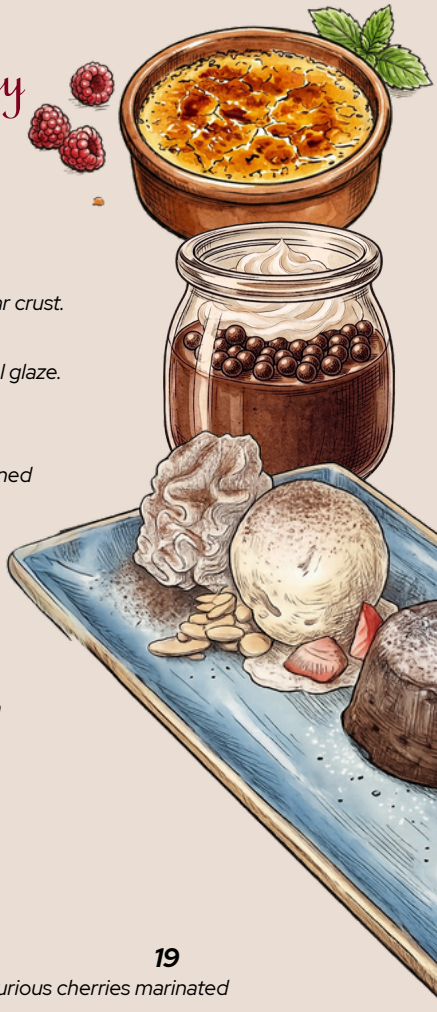
Les Bouchons Robertson Quay

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DESSERTS

HOMEMADE CRÈME BRÛLÉE 15
Velvety vanilla baked custard finished with a crisp, torched sugar crust.

HOMEMADE CRÈME CARAMEL 15
Silky, delicate French custard draped in a sweet, golden caramel glaze.

HOMEMADE VALHRONA DARK CHOCOLATE MOUSSE 15
Decadent and airy mousse crafted with premium, world-renowned dark chocolate, served with whipped cream.

HOMEMADE DOUBLE CHOCOLATE LAVA CAKE 20
Warm, molten chocolate cake with a rich flowing centre, served with vanilla ice cream. (~10 to 15 min preparation time)

Signature **FLOATING ISLAND** 15
Light poached meringue floating on vanilla crème anglaise with caramel and almonds.

DAME BLANCHE 15
Creamy vanilla and chocolate ice cream with warm chocolate sauce and almond flakes.

ASSORTED SORBET & ICE CREAM
Artisanal Vanilla, Chocolate, or Lemon flavours
1 Scoop **6** *2 Scoops* **11** *3 Scoops* **16**



COUPE GRIOTTINES 19
Premium vanilla ice cream paired with luxurious cherries marinated in fine brandy.

LE COLONEL BOUCHONS 19
A refreshing treat of crisp lemon sorbet elegantly bathed in premium, chilled vodka.

FRENCH CHEESE PLATTER OF THE MOMENT 19
A curated, artisanal selection of the finest seasonal French cheeses of the moment.



COFFEE & HOT DRINKS

BLACK COFFEE, SINGLE ESPRESSO, SINGLE MACCHIATO	**6.50**
LATTE, CAPPUCCINO	**8.50**
DOUBLE ESPRESSO, DOUBLE MACCHIATO	**9.50**
TEA & INFUSION	**7**
AFFOGATO	**11**
IRISH COFFEE	**22**



PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GST