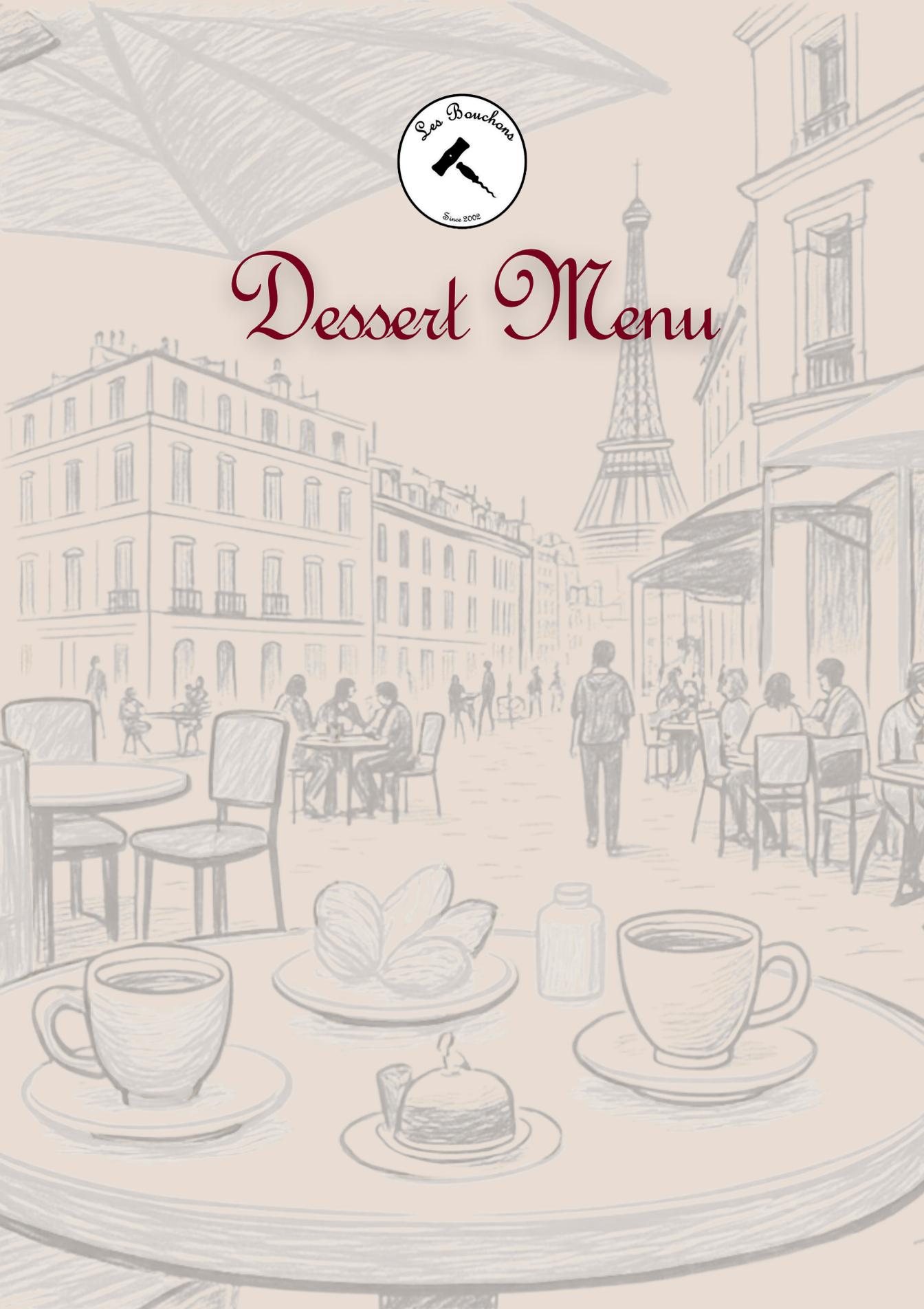




# Dessert Menu





# Les Bouchons Ann Siang

7 ANN SIANG ROAD

+65 6423 0737 | WHATSAPP +65 9673 2053

## DESSERTS

**Homemade Crème Brûlée**

**Homemade Crème Caramel**

**Homemade Valhrona Dark Chocolate Mousse**

**Dame Blanche** - vanilla & chocolate ice cream, Valhrona chocolate sauce, whipped cream, almond flakes **\$14**

**Assorted Sorbet & Ice cream** (3 scoops)

**Enjoy any 2 of the above for \$25**

**Homemade Double Chocolate Lava Cake with Vanilla Ice Cream**

*~ 10 to 15min preparation time*

**Coupe Griottines** - vanilla ice cream with brandy marinated cherry **\$19**

**Le Colonel Bouchons** - lemon sorbet and vodka

**French Cheese Platter**



CHOCOLATE LAVA CAKE



CRÈME BRÛLÉE



DAME BLANCHE



CRÈME CARAMEL



FRENCH CHEESE PLATTER



CHOCOLATE MOUSSE



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## LIQUEURS

*Limoncello*

*Amaretto*

*Grand Marnier*

\$18

*Sambuca*

*Kahlua*

*Frangelico*

## DIGESTIF

*Calvados*

*Mirabelle*

*Framboise*

\$17

*Poire Williams*

*House Cognac & Armagnac*

## COFFEE

*Regular Coffee*

\$6.5

*Single Espresso*

\$6.5

*Single Macchiato*

\$6.5

*Latte*

\$8.5

*Cappuccino*

\$8.5

*Double Espresso*

\$9.5

*Double Macchiato*

\$9.5

*Affogato*

\$11

*Irish Coffee*

\$22

## TEA FROM TWG

*Emperor Sencha*

*French Earl Grey*

*Moroccan Mint*

*Chamomile*

\$9.9

*Les Bouchers*



*Since 2002*