

DESSERT

Home made double Chocolate Lava Cake	\$15
Crème Brûlée Maison	\$13
Crème Caramel Maison	\$13
Île Flottante	\$13
Pêche Melba	\$15
Vanilla Ice-Cream with Poached Peach, Raspberry Coulis and Whipped Cream	
Pruneaux au Vin Rouge	\$15
Prunes in Red Wine Sauce with Vanilla Ice-Cream	
Dame Blanche	\$15
Vanilla & Chocolate Ice-Cream Topped with Hot Chocolate and Whipped Cream	
Sorbets & Ice-Creams (3 scoops)	\$15
Vanilla, Chocolate, Pistachio, Mango, Lemon	
Colonel Bouchons	\$17
Lemon Sorbet, Vodka	
Coupe Griottines	\$17
Vanilla Ice-Cream with "French Griottes" Cherries marinated in Brandy	
Assiette de Fromage	\$24
Camembert, Goat Cheese "Mothais" Tomme de Savoie, Comté	
Truffle Brie "Maison" 50g	\$10
Mascarpone, Truffle Paté	

All prices are subject to 10% service charge and prevailing GST

POUR FINIR

Digestif	\$16
Cognac, Armagnac, Calvados, Mirabelle, Framboise, Poire Williams	
Port Wine	\$18
Cockburns 10 years Tawny Port	
Liqueurs	\$16
Limoncello, Amaretto, Sambucca, Tia Maria, Frangelico, Grand Marnier	
Frangelico	\$18
Coffee	
Espresso, Macchiato, Regular Coffee	\$4,5
Latte, Cappuccino	\$5,5
Double Espresso	\$6,5
Double Macchiato	\$7,5
Affogato	\$8
Tea from Damman	\$6,5
Chamomile, Earl Grey, Green Tea, Peppermint	



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