



OCEAN TO TABLE

DESSERTS

FRESH FRUIT TARTLET (N)

\$14.75

Dark Cherries, Crème Pâtissière, Frangipane,
Raspberry Sorbet

MANGO BRULE (GF)

\$14.75

Baked Mango Custard, Caramelized Sugar,
Black and White Sesame Snap

VANILLA CHEESECAKE

\$15.75

Biscoff Base, Chambord, Wild Berries Consommé,
Coral Tuille

TANZANIAN DARK CHOCOLATE SOUFFLE (GF)

\$14.75

Black Seal Anglaise, Salted Caramel Ice Cream

BAILEYS CAPPUCCINO BAR (N)

\$15.75

Baileys Chocolate Cake, Coffee Mousse, Baileys Chantilly,
Candied Hazelnuts

SOUS VIDE CARAMEL PINEAPPLE (GF) (VG)

\$12.75

Pink Peppercorn, Olive Oil and Ginger Crumble, Coconut
Sorbet

FRENCH PALMIERS AND ITALIAN BISCOTTI

\$8.75