

Cut to the Chase... Desserts...

Warm Butterscotch Apple and Quince Crumble

Butterscotch Sauce, Toasted Almonds, Tahitian Vanilla Ice Cream

Banana Cream Pie

Crème Brûlée, Puff Pastry, Banana Compote, Dark Chocolate, Banana Ice Cream

Lemon Meringue Tart

Almond Tartlet, Lemon Curd, Torched Meringue, Yuzu Gelato, Blueberries

Peanut Caramel Bar

Peanut Butter, Coffee Caramel, Guanaja Crémeux, Honeycomb Ice Cream

Kaya “Baked Alaska”

Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

Valrhona Chocolate Soufflé

Crème Fraîche Cream, Raspberry Gelato

Selection of Ice Creams and Sorbets

Assorted Berries, Toasted Almonds

Desserts 24

Jaycent Lau, Pastry Chef

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal

“Prices are subject to 10% Service Charge and prevailing Goods and Services Tax”