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”

Cut to the Chase… Desserts...

Warm Butterscotch Apple 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 Crèmeux, 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

Jaycent Lau, Pastry Chef