

## Dessert

### **Calamansi-Vanilla Vacherin 24 Each**

Vanilla Ice-Cream, Calamansi Sherbet,  
Almond Crumble, Blueberries, Meringues

*Sommelier's Recommendation*

*Disznókő – Late Harvest, Tokaji, Hungary 2012 25*

### **Passion Fruit-Chocolate "Dobos" Torte**

Passion Fruit Cremeux, Chocolate Mousse,  
Austrian Choc Cake, Passion Fruit Straciatella

*Sommelier's Recommendation*

*Gonzalez Byass – Pedro Ximenez, "Nectar" 22*

### **Salted Caramel Soufflé**

Farmer's Market Fuji Apple Sorbet

*Sommelier's Recommendation*

*Disznókő – Late Harvest, Tokaji, Hungary 2012 25*

### **Earl Grey Chocolate Mousse**

Tree Ripe Tangerines, Guanaja Ganache,  
Walnuts, Tangerine Gelato

*Sommelier's Recommendation*

*Ramos Pinto – Tawny 31*

### **Farmer's Market Fruit Sorbet**

A Trio of Seasonal Sorbets, Yuzu Lace Tuile

### **Pineapple Mille-Feuille For Two... 36**

Roasted Pineapple, Malibu Cream,  
House Made Puff Pastry, Malibu Sorbet

*Sommelier's Recommendation*

*Moscato d'Asti | Ca'd'gal – Piedmont, Italy NV 22*

### **Artisanal Cheese Plate**

One 14 / Two 25 / Three 37 / Four 49 / Five 62

Pastry Chef, Ai Li Ong

EXPERIENCE ONE OF OUR EXCLUSIVE WHISKY FLIGHTS

*Prices do not include prevailing GST and 10% Service Charge*