



❖ DESSERTS ❖

Chocolate bar with corn flakes, whipped cream and ginger cream anglaise with orange and cocoa nibs \$240



White spiced melon, house made yogurt, pomegranate, white chocolate and pistachios crunch \$ 250



Eclair with lime cream, blueberrys and toasted almonds \$240



Roasted peaches, house made mascarpone cream, milk crumbs and black sesame \$240



Warm brioche with red fruits, sambayon ice cream and hazelnuts in caramel \$250



Fresh plate of fruits with lemongrass ice cream and passion fruit syrup, \$240



Afogatto Jacinto: Dulce de leche and bourboun ice cream, expresso, walnut and sea salt cookie \$250