

DESSERTS

Grand Marnier Orange Crème Brûlée \$95

Orange Tuile, Passion Fruit Curd

Dressed up Ice Cream \$95

Toasted Meringue, Almond Tuile, Mini Cone

Baked New York Style Cheesecake \$95

With Mixed Berry Compote

Tiramisu \$105

Coffee-Soaked Ladyfingers, Creamy Mascarpone,
Dusted in Coco powder and Raspberry dust

Wooloomooloo Hot Chocolate Cake \$125

Warm Liquid Centre, Vanilla Ice Cream

Cheese Platter \$195

Assorted Cheese, Seasonal Fruit, Dried Apricot, Fruit Jam, Toast Bread

Dessert Cocktails

Hoi Sam Gwo Pistachio \$138

Bottega Pistachio Liqueur, Peanut Butter Infused Whiskey
Frangelico, Half and half Cream

Gingerbread \$138

Alto del Carmen Barrel Aged Pisco,
Domaine de Canton, Ginger and Lemon

Black Forest \$158

Hine VSOP Cognac, Godiva Chocolate Liqueur, Cream de Cassis

Prices are in HK\$ and subject to 10% service charge

** Please inform our server prior to ordering should you have dietary restrictions or food allergy.
We will always endeavour to cater to your needs but cannot be held accountable for traces of allergens.*

* Cake charge: \$150 - 1lb • \$300 - 2lbs