

# DESSERTS

## Grand Marnier Orange Crème Brûlée \$95

Orange Tuiles, Passion Fruit Curd

## Dressed up Ice Cream \$95

Toasted Meringue, Almond Tuiles, 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

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### Hoi Sam Gwo Pistachio \$138

Bottega Pistachio Liqueur, Peanut Butter Infused Whiskey

Frangelico, Half and half Cream

### Espresso Martini \$138

Absolut Vanilla, Kahlua, Espresso

### 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.*

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