



bistro & oyster bar

BY CHEF DANIEL BOULUD

SIGNATURE DESSERTS

Durian "Royale" Soufflé

"Mao Shan Wang" Durian & Mangosteen Sorbet

18

Baked Alaska for Two

Vanilla Chantilly & Chestnut Ice Cream
Blood Orange Sorbet, Orange Financier
Grand Marnier Flambé

20

Valrhona Chocolate Tart

Chocolate Variations, Cacao Praline
Grué de Cacao Ice Cream

18

Molten Chocolate Cake

Sea Salt Caramel, Cookies & Cream Ice Cream

15

Warm Madeleines

8

Mignardises

Chef's Selection of Macarons & Bonbons

10

GIFT BOX

Six Pieces of Assorted

Macarons or Mignardises
(Packaged for Takeaway)

10

HOUSE MADE ICE CREAM

—5 each—

Ice Cream

Vanilla
Grué de Cacao
Salted Caramel
Peanut Butter

Sorbet

Chocolate
Mango
Strawberry
Yogurt

MANDY'S SUNDAES

—12—

Peanut Butter & Chocolate

Salted Caramel, Chocolate Cake, Peanut Butter Ice Cream

Strawberry Cheesecake

Macaron, Crumble, Yogurt Sorbet

ARTISANAL CHEESES

One Piece 8 | Three Pieces 20 | Five Pieces 30

Epoisses

A soft and very creamy French cow's milk cheese washed in cider, with a distinctive orange color and pungent aroma.

Bûche de Chèvre

Goat cheese with a white rind from Touraine. It has a creamy, mild and slightly tart flavour.

Brillat-Savarin

A soft and very creamy cow's milk cheese from Normandy region of France, with a sweet and nutty flavor and a earthy fragrance of freshly cut mushrooms.

Stilton

A classic British cow's milk cheese that is at once salty fruity and creamy. Its mellow essence is quite mild for what many assume will be a stinky, strong blue. Instead, it is bright and acidic, supported by lingering background flavors of cocoa powder and hazelnuts.

Cave Aged Gouda

A raw cow's milk cheese from the Netherlands, with a rich and pungent flavor and tones of dried fruits and toasted nuts.

EXECUTIVE PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

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