

SIDES & SHARING

LYONNAISE POTATOES - \$9

SAUTE MUSHROOM RAGOUT - \$8

SAUTE SPINACH WITH MUSHROOM - \$9

MASHED POTATO - \$7

GRILLED ASPARAGUS - \$9

SMALL MIXED GREEN - \$7

Sweets & Desserts

VANILLA WAFFLE – \$14

Homemade waffle served with vanilla and chocolate ice cream, fresh fruits, salted caramel sauce and chocolate sauce

CLASSIC CRÈME BRULEE – \$10

A rich custard base topped with texturally contrasting layer of hardened caramelized sugar served with coconut ice cream

CHOCOLATE FONDANT – \$12

Warm chocolate cake 'LAVA' served with vanilla ice cream

ALMOND ICED NOUGAT PARFAIT - \$10

Nougat with caramelised almonds, served with berries, fruits and mango puree

CLASSIC ITALIAN TIRAMISU – \$10

Made of ladyfingers dipped in espresso and coffee liqueur, whipped mixture of egg and mascarpone cheese

SALTED CARAMEL MOUSSE – \$11

Popcorns, vanilla lemon cake, peanut butter ganache

SIGNATURE BOMB ALASKA – \$18

Classic bomb Alaska stuffed with sponge cake and vanilla ice cream flambé with Calvados

CHEF'S CHOICE RASPBERRY SOUFFLE – \$16

Raspberry soufflé sided with raspberry sorbet and crumbs

DESSERT OF THE DAY – \$8

Served with Ice Cream

ICE CREAM - \$4 (1 SCOOP), \$6 (2 SCOOPS)

VANILLA, CHOCOLATE, STRAWBERRY, COCONUT

SORBET - \$5 (1 SCOOP), \$8 (2 SCOOPS)

RASPBERRY, LIME

All the prices shown above are subjected to
10% of service charge & 7% of GST.

STELLA  ARTOIS


Hoegaarden
NATURALLY DIFFERENT