



SORBET PRE-DESSERT COURSE: \$9  
SEASONAL FLAVORS

MAIN DESSERTS: \$16

'HALF MOON' CHOCO DELIGHT GATEAUX  
CHOCOLATE HAZELNUT CAKE | CHOCOLATE SPIRALS

MARKET BERRY  
BERRY COULIS | BLACK COOKIE CRUMBLE

KARUPPU KAVUNI PAYASAM ELANEER  
BLACK WILD RICE PUDDING | COCONUT ICE CREAM |  
COCONUT CLOUD

PETIT FOURS POST-DESSERT COURSE: \$9  
(BON BONS / MITHAI, CHOCOLATE WORK)

B' FULLER'S TEA: \$8/\$16 TEA POT  
HOUSE CHAI / ODDFLOWERS / YUN WU CLOUDMIST

LIGHTHOUSE COFFEE ROASTERS: \$6/\$8  
ESPRESSO / AMERICANO / LATTE

CARDAMARO \$11  
JAAN PAAN LIQUEUR \$12  
AMARO NONINO \$14

DESSERT WINE \$9

CASA MANUEL BOULLOSA 'CARCAVELOS 1997'  
DRIED CITRUS, CARAMELIZED BARLEY SUGAR, SPICE

NIEPOORT 10 YEAR TAWNY PORT  
CANDIED PLUM, LIGHT CHOCOLATE, TOFFEE

LUSTAU 'EAST INDIA SOLERA' CREAM SHERRY  
BROWN SUGAR, RAISIN, BURNT CITRUS, NUTTY