

DESSERT MENU

BURNT BASQUE CHEESE CAKE - Mascarpone, berries, caramel	R125
CHOCOLATE MOUSSE CAKE	R130
ENTREMET - Coconut sponge, passion fruit, mango, lime	R145
CRÈME BRÛLÉE - Honey tuile, lemon texture	R135
CROCCANTINO - Dark chocolate mousse, hazelnut praline, coffee gel, tuile	R145
STICKY TOFFEE PUDDING - Rum ice cream, candied baby apples	R140
TIRAMISU - Bailey mascarpone cream, chocolate soil, coffee ice cream	R135
SELECTION OF LOCAL CHEESES - Red wine reduction, preservatives, marinated olives, assorted crackers	R250

All prices are in ZAR and include VAT.

ALLERGY NOTICE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.