



*Like the crescendo to a symphony,
every bite of your culinary journey is
amplified from one course to the next.
From the familiar to the exotic, our
dessert menu is an embodiment of
decadence and an homage to the
honeyed end of your feast.*

DESSERT

Dessert Platter <i>Selection of five signature desserts</i>	85
Salted Caramel Fondant <i>Chocolate fondant, salted caramel, vanilla ice cream</i>	18
Raspberry Fields <i>Raspberry in five ways</i>	18
Tiramisù “A La Minute” <i>Savoardi, Mascarpone cream, coffee and cacao</i>	26
Strawberry Tacos <i>Filo pastry, maple sirup, strawberry mousse, fresh berries</i>	16
Exotic <i>Meringue, passion fruit sorbet, crunchy raspberry, coconut foam</i>	18
Lemon Sorbet <i>Home-made lemon sorbet</i>	14
Vanilla Ice Cream “A La Minute” <i>Vanilla ice cream, chocolate sauce</i>	18
Pistachio Ice cream <i>Pistachio ice cream, chocolate sauce</i>	18
Frutta & Fruttini <i>Selection of fresh fruit and fruttinis</i>	44