

# DESSERT MENU

## 'Chocolate Does Grow on Trees'

Valrhona chocolate fondant, sesame macaroon 'caps', hazelnuts, praline ice-cream, chestnut paste.

From a dream one night of a mythical forest where chocolate grows from the ground and where vegetables, fruit and all things healthy grow no larger than the tiniest sprigs.

## 6 shades of chocolate and nuts

biscuity peanut daquoise  
creamy mascarpone & peanut mousse  
cold milk chocolate parfait with chocolate pearls  
salted peanut caramel  
crunchy sesame & cashew candy  
Bill Mitchell's popping chocolate candy,

## Pandan Creme Brûlée

Served with Malaysian coffee ice cream, 'Milo' powder and tuile  
Pandan is South East Asia's vanilla - fragrant, aromatic and used as the principle flavouring in the majority of desserts. The components of this dessert were inspired by the textures, flavours and habits of South East Asian cakes & desserts - Pandan flavours, South East Asian coffee using butter burnt liberca beans and the generous sprinkling of 'Milo' as a topping.

## Durian & vanilla soufflé, salted caramel

Durian & vanilla soufflé, durian tuile, salted caramel sauce.  
Native to South-East Asia and regarded as the 'King of Fruits', its unique bitter / sweet taste comes from the soft layer surrounding the seeds within a hard, thorny exterior weighing around 2kg.

## Pineapple 'Ice-Cream Sandwich'

Pineapple sorbet, popping crumble biscuit, malibu pearls, burnt soy caramel, spicy pineapple.

(All Desserts £12)

an optional service charge of 12.5% will be added to your bill

Head Pastry Chef: SZYMON GRZANKA