

CHEESE

SELECT MINIMUM 50G

ALL CHEESES SERVED WITH APPLE & PEAR COMPOTE,
QUINCE PASTE, WHEAT CRACKERS
& HOUSE MADE FRUIT TOAST

COMTÉ 25G - \$9

FUDGY TEXTURE,
CONCENTRATED NUTTY AROMA,
SMOKEY, SWEET AND SALTY ON THE PALATE

REGION: FRENCH ALPS - COWS MILK

CASHEL BLUE 25G - \$9

FIRM YET MOIST,
WITH A HINT OF TARRAGON & WHITE WINE

REGION: TIPPERARY, EIRE - COW'S MILK

BRISQUE D'AFFINOIS 25 - \$9

ELEGANT SILKY TEXTURE DISTINGUISHES IT
FROM OTHER TRADITIONAL WHITE RIND TYPES,
MILD, SWEET MILK FLAVOUR

REGION: RHONES-ALPES, FRANCE - COW'S MILK

• CREDIT CARD SURCHARGE APPLIES •

SWEET THINGS

PEACH & CREAM

MERINGUE, SPONGE, POACHED PEACH,
PEACH SORBET & MASCARPONE SABAYON CREAM

16

DARK CHOCOLATE MOUSSE

PASSIONFRUIT CURD,
RICE CRISPY HAZELNUT & CHOCOLATE SHARD

16

SUMMER IN AUTUMN

CRÈME PÂTISSIÈRE, PINEAPPLE COMPOTE,
STRAWBERRY & COCONUT SORBET

16

DOUGHNUTS

CITRUS CURD FILLING, BERRY MARMALADE
& VANILLA ICE CREAM

15

PETIT FOUR

MACARONS - 8
CASHEW & SESAME CHOCOLATE SHARD - 8
AFTER DINNER MINT - 8