



## REUNITING WITH CHILDHOOD

Desserts are about the playfulness of childhood and reuniting with the emotions we felt chasing after and finally catching the ice-cream van / motorbike / bicycle / tri-shaw (depending on where & which era you're from). It's about innocent times, the carefree joys of our youth, our traditions and where we are from. We've therefore incorporated ingredients which are significant to the Nanyang region. As you may not be from South East Asia and in recognition of your childhood, we've also made sure that there's lots of chocolate everywhere.

### '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."*

### The Nest of the Celestial Dragon

Golden profiterole, salted egg custard, crumble & tuile, condensed milk ice-cream.

Served with a sparkling Jasmine & Darjeeling tea.

*The Celestial Dragon, crafting the cosmos, gifts a golden egg every thousand years, symbolizing harmony and enlightenment. In this spirit, a golden profiterole represents the egg, the tuile reflects its ethereal scales, and the milk ice-cream embodies the Milky Way and the celestial realm.*

### Pandan Creme Brûlée with Stolen Milo Powder

Caramelised coconut blossom nectar, Malaysian Liberica coffee ice cream, 'Milo' chocolate powder and tuile.

*'Pandan is South East Asia's vanilla - fragrant, aromatic and used as the principal 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 liberica 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 for the soft layer surrounding the seeds within a hard, thorny exterior weighing around 2kg.*

### Coconut, Lychee & Mango by the Beach

Coconut parfait, coated with Araguani chocolate, light coconut & mango sorbets, fresh mango & lychee, lychee and wheatgrass jellies, sago crisp, caramelised rice crispies, lime zest and edible 'water bottle plastic' infused with kumquat.

*From memories of post-swim, afternoon picnics on the shaded boundary between the searing sand and the cool tree-lined grass verges of a South China Sea beach, feasting on tropical fruit & sipping ice cold juices.*

(All Desserts £21)

an optional service charge of 15% will be added to your bill | Head Pastry Chef : KEI CHAN

