



bistro & oyster bar

BY CHEF DANIEL BOULUD

SIGNATURE DESSERTS

Durian "Royale" Soufflé

"Mao Shan Wang" Durian & Mangosteen Sorbet
18

Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream
15

Crêpes

Hot Chocolate Sauce, Dulce de Leche, Chantilly
15

S'more Profiterole

Smoked Chocolate Cream
Toasted Marshmallow Ice Cream
15

Cinnamon French Toast

Fromage Blanc, Peach Compote
15

Baked Alaska for Two

Coconut Sorbet, Pineapple Sorbet, and an Genoise
Rum Flambé
20

Mignardises

Chef's Selection of Macarons & Bonbons
10

Warm Madeleines

DESSERT SAMPLER

Chef's Selection of

Cherry | Molten Chocolate Cake
Crème Brûlée | Ice Cream Lollipop
20



GIFT BOX

Six Pieces of Assorted

Macarons or Mignardises
(Packaged for Takeaway)
10



HOUSE MADE ICE CREAM

—5 each—

Ice Cream

Vanilla
"Hot Chocolate"
Salted Caramel
Peanut Butter
Cream Cheese

Sorbet

Chocolate
Mango
Strawberry
Passion Fruit-Banana
Yogurt

MANDY'S SUNDAES

—12—

Citrus Creamsicle

Yogurt Cake, Orange Cream, Vanilla Chantilly Ice Cream

Peanut Butter & Chocolate

Salted Caramel, Chocolate Cake, Peanut Butter Ice Cream

Strawberry Cheesecake

Macaron, Crumble, Cream Cheese Ice Cream

ARTISANAL CHEESES

One Piece 8 | Three Pieces 20 | Five Pieces 30

Crottin de Chavignol

Raw goat's milk cheese from the Loire region of France with a creamy, mild and slightly tart flavor

Epoisses

A soft and very creamy French cow's milk cheese washed in cider, with a distinctive orange color and pungent aroma.

Brillat-Savarin

A soft and very creamy cow's milk cheese from the Normandy region of France, with a sweet and nutty flavor and a earthy fragrance of freshly cut mushrooms.

Stilton

A classic British cow's milk cheese that is at once salty fruity and creamy. Its mellow essence is quite mild for what many assume will be a stinky, strong blue. Instead, it is bright and acidic supported by lingering background flavors of cocoa powder and hazelnuts.

Cave Aged Gouda

A raw cow's milk cheese from the Netherlands, with a rich and pungent flavor and tones of dried fruits and toasted nuts.

EXECUTIVE PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

FOLLOW US ON