



bistro & oyster bar

BY CHEF DANIEL BOULUD

SIGNATURE DESSERTS



Durian "Royale" Soufflé

"Mao Shan Wang" Durian & Mangosteen Sorbet

18

La Poire

Variations of Autumn Pear, Spiced Crumble
Caramelized Walnuts

18

Baked Alaska for Two

Coconut Sorbet, Pineapple Sorbet, Pandan Genoise
Rum Flambé

20

Rocher

Caramelized Hazelnut, Praline Crunch
Salted Caramel Ice Cream

18

Coffee Napoleon

Dark Chocolate Cream, Praline Variations
Gula Melaka Ice Cream

18

Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream

15

Warm Madeleines

8

Mignardises

Chef's Selection of Macarons & Bonbons

10



GIFT BOX

Six Pieces of Assorted

Macarons or Mignardises
(Packaged for Takeaway)

10



EXECUTIVE PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

FOLLOW US ON

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

DESSERT SAMPLER

Chef's Selection of

Cherry | Azelia Bar
Crème Brûlée | Ice Cream Lollipop

20

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
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.