DESSERT

DESSERTS

Chocolate Fondant
Chocolate Cake with Dark Ganache Centre, Vanilla Ice Cream

Coconut & Cashew
Coconut Mousse Cake, Vanilla Sauce, Cashew Milk Chocolate Caramel, Curry Crumble, Coconut-Chocolate Ice Cream

Mango Madness
Grilled Mango, Pickled Lime, Coconut Gel, Palm Sugar Cake, Passion Fruit Caviar, Tamarin Sorbet

Grand Marnier Soufflé
Grand Marnier Soufflé, Chocolate Foam, Orange Ice Cream

Lemongrass Crème Brûlée
Lemongrass Infused Cream Custard, Crispy Caramelised Layer

Lemon Meringue Pie
Lemon Curd, Graham Cracker Crumble, Matcha, Kemangi, Toasted Meringue, Kafir Lime Sorbet

Kue Lapis "Javanais"
Cinnamon Caramel Buttercream, Sponge Layers, Coffee Ice Cream

Coconut Rice Pudding
Warm Coconut Milk Risotto with Vanilla Bean Seeds and Cinnamon

Fruit Platter
Local Seasonal Fruit Assortment

Cheese Platter
Selection of Imported Cheeses with Traditional Condiments

Homemade Sorbet
Lime, Passion fruit, Raspberry, Coconut, Tamarind

Homemade Ice Cream
Chocolate, Hazelnut, Vanilla, Snickers, Orange

COFFEES & CHOCOLATE

Espresso, Cappuccino, Long Black, Café Latte, Flat White
Macchiato, Double Espresso, Pot of Plunger Bali Coffee, Hot Chocolate

IMPORTED TEAS

English Breakfast, Darjeeling, Earl Grey, Green Tea,
Green Tea Mint, Green Tea Jasmine, Peppermint, Camomile, Lemon Ginger

Our kitchen is happy to cater any special requests and dietary requirements, please ask our waiter to see special halal and gluten free menus

COFFEE LIQUORS

Espresso Martini with Kahlua, Vodka
Mint Chocolate Martini with Vodka, Cacao Brown, Mint
Cascades Irish Coffee with Irish Whisky, Cream
Cafe Royal with Galliano
French Coffee with Cointreau
French Amaretto