

# DESSERT MENU

## TROPICALIA<sup>V</sup> 816 cal 95

pineapple compote, matcha crumble, coconut sorbet,  
coconut mousse with mango gelee, yuzu

## CHOCOLATE BANANA CAKE<sup>V</sup> 832 cal 65

maple butter, plantain chip, vanilla ice cream

## IT'S A DATE!<sup>V</sup> 563 cal 85

date compote, cream cheese crèmeux, olive oil sponge cake,  
chai tea ice cream

## SATA ANDAGI<sup>V</sup> 1143 cal 65

japanese doughnuts, salted caramel, red fruit coulis,  
citron ice cream

## MOCHI<sup>V</sup> 502 cal 65

soft japanese rice cake filled with ice cream served with  
white chocolate ganache

## SAMBA POPS<sup>V,GF</sup> 435 cal 35

assorted flavors - ask for details

## ULTIMATE DESSERT PLATTER<sup>V</sup> 2123 cal 250

chef assortment

*recommended for 4 guests minimum*