

Dessert Menu

coconut tiramisu v ca 25

velvety whipped coconut cream folded with mascarpone, luxurious marsala and vanilla beans, layered with midori and malibu soaked sponge fingers, topped with dark cocoa powder and toasted coconut flakes, served with a shot of fresh espresso on the side

crème caramel v gf 25

crafted from silky vanilla-infused custard, gently baked and chilled to perfection, then turned out beneath a glossy veil of golden caramel, served with spiced mango and passionfruit conserve, and red velvet mascarpone cream

chocolate mousse and biscoff cheesecake v 25

a buttery biscoff crumble layered with silky biscoff cheesecake mousse, topped with rich chocolate mousse, biscoff butterscotch, fresh raspberries and a sprinkle of sea salt flakes.

affogato v 17

vanilla bean ice cream, perfectly contrasted with a shot of freshly brewed, rich espresso, served with a dusting of dark cocoa and garnished with a light cloud of whipped crème chantilly and a biscoff cookie.

add a shot of liquor to your affogato +8ea

amaretto | frangelico | kahlúa | baileys

elements dessert platter 89

a decadent selection featuring one of every dessert from our menu.

