

ristorante e bar
alto

SWEETS

GONDOLINO *vanilla crème brûlée, chocolate dipped gondola, fresh berries*

PROFITEROLE *italian custard, caramelized cream, chocolate espresso sauce*

CHOCOLATE HAZELNUT MOUSSE CAKE *gianduja mousse, chocolate brownie crust, chocolate glaze*

GINGERBREAD CAKE *honey glazed apples, caramel sauce*

SWEET REPUBLIC ICE CREAM *madagascar vanilla, belgian chocolate, honey lavender, peaberry espresso, coconut sorbet, basil lime sorbet*

DESSERT SELECTIONS 8

MARTIN NAKATSU | Executive Pastry Chef

