



DESSERTS

“Baked Alaska” - \$13.5

Vanilla bean and raspberry ice cream on a sponge base, covered with Italian meringue and baked in the oven

Chocolate Delice - \$13.5

Decadent valrhona chocolate mousse encasing salted caramel on a praline base accompanied by blood orange sorbet

Tiramisu - \$13.5

Italian coffee trifle with mascarpone and mocha sauce

Duet of Crème Brûlée - \$13.5

*Another EM>BAR>GO signature dish.
Served with raspberry compote and a tuile*

Semifreddo - \$13.5

Italian ice cream cake with dried plums macerated in brandy, accompanied by caramelised walnuts, hazelnut praline and caramel sauce

Lemon Meringue Pie - \$13.5

Sharp lemon curd in a crisp pastry shell topped with Italian meringue

Dessert Platter Designed to Share - \$12.50 pp

Platter consisting of samplings of chocolate delice, crème brûlée, fruit sorbet and lemon meringue tartlet

Cheese Selection

Kaimai Brie

Kaimai Creamy Blue

Meyer’s Vintage Gouda

All cheeses served with walnut bread, cheese wafers, apricot paste and fresh pear

1 Serve - \$9.50

2 Serves - \$17.50

3 Serves - \$23