# DESSERTS

**TRES LECHES [D] $13**
**house-made** three milk sponge cake

**UBE CREME BRULEE [D] $14**
**house-made** pear pearls, ube ice cream, coconut crumble

**WHITE  CHOCOLATE RASPBERRY MOUSSE [D] $14**
**house-made** white chocolate mascarpone mousse, chocolate shell, raspberry coulis, orange shortbread

**SORBET [V, GF] $10**
rotating flavours of refreshing sorbet

**VEGAN DECADENCE CAKE [V,GF] $13**
plant-based ingredients, cocoa, rich chocolate glaze

**MISTER M. DESSERT PLATTER [D] $99**
exquisite selection of sweet treats that satisfy your cravings for the ultimate dessert experience

# DESSERT COCKTAILS

**THE “COFFEE” COCKTAIL [RAW] (2oz) $16**
hennessy vs cognac, ruby port, egg, simple syrup

**PARMESAN ESPRESSO MARTINI  [D] (2oz) $17**
belvedere vodka, espresso, coffee liqueur, grana padano

**LEMON MERINGUE MARTINI (1.5oz) $15**
vodka, liqor 43, lemon, simple syrup

**V - VEGAN/ D - CONTAINS DAIRY / GF - GLUTEN FREE / N - CONTAINS NUTS / RAW - CONTAINS RAW MEAT / P - CONTAINS PORK BY-PRODUCT**
**PLEASE, INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY PREFERENCES**