



## Dessert Menu

### Crème Brulee R45

A creamy baked custard enhanced with a dash of Amaretto, topped with a crunchy praline and accompanied by Almond and Chocolate Biscotti.

### Ice Cream & Chocolate Sauce R29

Smooth Vanilla Ice Cream smothered in a wicked Chocolate Ganashe.

### Pistachio Nut Pavlova R40

Crisp Pistachio Nut Meringue disk filled with Crème Chantilly and topped with fresh Seasonal Fruit.

### White Chocolate & Cranberry Cheesecake R45

Rich and Decadent Baked Cheesecake with Cranberry Coulis and Garnished with White Chocolate Shavings.

### Cheese Platter R68

A sinful selection of Cape cheese wedges, served with pickles, preserves and crackers.

### Hot Chocolate Pudding R46

Soft Centred Chocolate Pudding served with homemade Vanilla Pod Ice Cream. Allow for 15min baking time.

### Pear in Puff Pastry R42

Fresh Pear poached in Red Wine and Cinnamon, stuffed with Mascarpone and wrapped with Puff Pastry.

## Cake List

All cakes served with either Vanilla Ice Cream or Crème Chantilly.

Carrot Cake with Cream Cheese Icing R30

Chocolate Mousse Cake with a dash of Kahlua R32

Maple Pecan Fridge Cheese Cake R33

Cardamom Pistachio Nut Sponge with Lime Syrup R28

Cake of the Day –

Please enquire with your server for today's speciality R30



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