

DOLCI

- LUNCH -

PANNA COTTA | 13

toasted coconut crème fraiche panna cotta, butterfly pea lime granita, candied kumquat

SUGGESTED: Marsala Secco | 14

PISTACHIO SEMIFREDDO | 11

Ipistachio orange semifreddo, almond jaconde, amarena cherries, vanilla chantilly

SUGGESTED: Zacapa 23 Años Rum | 15

AFFOGATO AL CAFFE' | 11

vanilla gelato, cacao nib streusel, espresso, chocolate almond biscotti

SUGGESTED: Amer de Picon | 14

pastry chef | Nariya Charoensupaya

Dinner

PANNA COTTA | 13

toasted coconut crème fraiche panna cotta, butterfly pea lime granita, candied kumquat

SUGGESTED: Marsala Secco | 14

CHEESECAKE MOUSSE | 13

vanilla cheesecake mousse with olive oil cake, caramelized apples,
coconut almond streusel, zabaglione gelato

SUGGESTED: Madeira Wine | 15

MERINGA AL LIMONE | 13

choux puff, lemon curd, honey yuzu frozen yogurt, lemon marmalade, Italian meringue

SUGGESTED: Ocho Añejo Tequila | 14

GIANDUJA MOUSSE | 13

chocolate hazelnut mousse, amarena cherries, hazelnut praline crunch, parsnip chips,
crème fraiche gelato

SUGGESTED: Sprit Works Sloe Gin | 13

GELATO | 9

housemade gelato, please ask server for daily flavors

24 MTH. AGED PARMIGIANO REGGIANO D.O.P. | 20

Villa Manodori aceto balsamico di Modena, herb roasted marconna almonds,
seasonal jam

SUGGESTED: Barolo Chinato | 14

pastry chef | Nariya Charoensupaya