





















## DESSERTS MENU

<b>SNICKERS CHEESCAKE</b>  	<b>\$350</b>
Salty caramel choux, whipped cream, caramelized peanuts	
<b>KEY LIME PAVLOVA</b>  	<b>\$360</b>
Key lime pie ice cream, raspberry sorbet	
<b>CAST IRON APPLE TART</b>  	<b>\$370</b>
Cinnamon, vanilla ice cream, white wine sauce	
<b>PASSION FRUIT CRÈME BRÛLÉE</b> 	<b>\$350</b>
Mango chunks, coconut tuile, whipped Cream	
<b>BALAM CAKE</b>   	<b>\$400</b>
Gold and semi sweet chocolate, apricot syrup, chocolate Biscuit	

## MENU POSTRES

<b>PASTEL SNICKERS</b>  	<b>\$350</b>
Profiterol con caramelo salado, crema batida, cacahuete garapiñado	
<b>PAVLOVA DE LIMÓN</b>  	<b>\$360</b>
Helado de pay de limón, sorbete de frambuesa	
<b>PAY RÚSTICO DE MANZANA</b>  	<b>\$370</b>
Canela, helado de vainilla, crema de vino blanco	
<b>CRÈME BRULEÉ DE MARACUYÁ</b> 	<b>\$350</b>
Mango, teja de coco, crema batida	
<b>PASTEL BALAM</b>   	<b>\$400</b>
Chocolate acaramelado y semi-amargo, jarabe de chabacano, bizcocho de chocolate	