

Dessert Menu

Chocolate dulce de leche, buckwheat and cocoa nibs	18
Apple tarte tatin , cardamom, golden raisin and calvados	18
Peach , burnt honey and ginger	18
Mandarin , white chocolate, calamansi and almond	18

Cheese

35g served with seasonal condiments and lavosh

1 cheese – 12	2 cheeses – 20
3 cheeses – 30	4 cheeses – 40

Rouzaire camembert surface ripened, cow's milk, france

Le Marquis chevre de rambouillet blue, goats milk, France

Woombye blackall gold washed rind, cow's milk, Australia

Pleasant ridge reserve semi hard Comte style, raw cow's milk, USA



THE GANTRY

Please note discounts and special offers will not be applicable on the tasting menu