

# REUNITING WITH CHILDHOOD

Desserts are about playfulness of childhood and reuniting with the emotions we felt chasing after and finally catching the ice-cream van / motorbike / bicycle / tri-shaw (depending on where & which era you're from). It's about our past, the carefree joy of youth, our traditions and where we are from. We've therefore incorporated ingredients which are significant to the Nanyang region. As you may not be from South East Asia and in recognition of your childhood, we've also made sure that there's lots of chocolate everywhere.

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## 'Offerings to the Celestial Dragon'

From the tale of an emperor who incurred the wrath of a Dragon which destroyed his family's jewels after he ignored her day of celebration. Offerings of gold, chocolate & flowers had to be made to prevent the destruction of his entire kingdom.

Jivara milk chocolate parfait, peanut & caramel biscuit, gold popping candy,  
Valrhona signature blend chocolate & praline sauce, salted caramel popcorn

## 'Chocolate Does Grow on Trees'

Valrhona chocolate fondant, sesame macaroon 'caps', hazelnuts, praline ice-cream, chestnut paste. From a dream one night of a mythical forest where chocolate grows from the ground and where vegetables, fruit and all things healthy grow no larger than the tiniest sprigs.

## Pandan Creme Brûlée with Stolen Milo Powder

Caramelised coconut blossom nectar, Malaysian Liberica coffee ice cream,  
'Milo' chocolate powder and tuile.

Pandan is South East Asia's vanilla - fragrant, aromatic and used as the principal flavouring in the majority of desserts. The components of this dessert were inspired by the textures, flavours and habits of South East Asian cakes & desserts - Pandan flavours, South East Asian coffee using butter burnt liberica beans and the generous sprinkling of 'Milo' as a topping.

## Durian & vanilla soufflé, salted caramel

Durian & vanilla soufflé, durian tuile, salted caramel sauce.

Native to South-East Asia and regarded as the 'King of Fruits', its unique bitter /sweet taste comes for the soft layer surrounding the seeds within a hard, thorny exterior weighing around 2kg.

## Coconut, Lychee & Mango by the Beach

From memories of afternoon beach picnics following a swim in the warm South China Sea. Coconut parfait, coated with Araguani chocolate, light coconut & mango sorbets, fresh mango & lychee, lychee and wheatgrass jellies, sago crisp, caramelised rice crispies, lime zest.

(All Desserts £15)

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## Oprah's Contradiction

Oprah once said, "You can have it all. You just can't have it all at once."

I think we found a way in the form of a sharing dessert combining  
the best elements of our desserts into a single dish

£48

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an optional service charge of 12.5% will be added to your bill  
Head Pastry Chef : SZYMON GRZANKA