



Bakery

FRENCH MACARON

A French almond confectionery made fresh in-house featuring various gourmet flavors

\$1.75 each

TIRAMISU

Coffee-soaked almond sponge cake layered with liquor-flavored mascarpone, dusted with cocoa

\$4.25

CRÈME BRÛLÉE

Decadent vanilla custard topped with a thin crunch of delicately torched caramel

\$4.50

OPERA CHOCOLATE CAKE

Coffee buttercream, milk espresso ganache, chocolate glaze, and joconde cake

\$4.50

PISTACHIO CHOCOLATE CAKE

Pistachio and chocolate mousse with fresh raspberries and joconde cake

\$4.50

MIXED BERRY CAKE

Fresh berries with vanilla white chocolate mousse and joconde cake

\$4.50

APPLE TART

Thinly sliced apples baked with vanilla custard and homemade puff pastry

\$4.25



Traditional Desserts

FLAN CUSTARD

Kem Flan

Caramel \$2.95 | Matcha \$3.25

FRESH COCONUT / PANDAN JELLY

Thạch Dừa Tươi hoặc Lá Dứa

Coconut or Pandan agar with coconut milk

\$5.50

FRESH COCONUT JELLO

Thạch Dừa

Fresh coconut agar

Your choice of with/without coconut milk

\$5.50

LOTUS SEED DESSERT

Chè Hạt Sen

\$2.95

MUNG BEAN PASTE DESSERT

Chè Đậu Xanh Đánh

\$2.95

BROAD BEAN DESSERT

Chè Đậu Ván Nước

\$2.95

TARO DESSERT

Chè Khoai Môn (Nóng / Lạnh)

Purple taro dessert with coconut milk (Hot / Cold)

\$2.95

MANGO STICKY RICE

*Steamed short grain rice sprinkled with roasted sesame seeds
and shredded coconut, served with a warm coconut sauce
and fresh mango*

\$7.95