

chicane

CELEBRATION AT EVERY TURN



DESSERTS

MANGO COCONUT TORTE

Coconut sponge cake layered with mango purée and mango mousse, wrapped in coconut buttercream. Garnished with diced fresh mango, passion fruit fluid gel, white chocolate crisps, and a scoop of mango sorbet. A tropical symphony of texture and brightness.

\$15

S'MORE LAVA CAKE

Warm dark chocolate lava cake garnished with tart cherry caramel, served with fresh cherries, toasted marshmallow meringue, and brown butter graham crumble. A refined take on the nostalgic campfire favorite.

\$15

PEACH BELLINI PANNA COTTA

Prosecco-infused panna cotta with fresh peach compote, glazed in a white balsamic peach reduction. Finished with sliced summer peaches and a crisp basil tuile. Light, floral, and refreshingly effervescent.

\$13

COFFEE KAHLÚA CRÈME BRÛLÉE GF

Classic custard infused with roasted coffee and Kahlúa, topped with a caramelized sugar crust. A bold and silky finish with deep espresso notes and a whisper of sweetness.

\$12

GF = GLUTEN FREE, VEG = VEGETARIAN, V = VEGAN