

chicane

CELEBRATION AT EVERY TURN



DESSERTS

CHAI LATTE CRÈME BRÛLÉE

Warming Chai infused custard that is caramelized to perfection and garnished with fresh fruit. It's the perfect finish to a delicious meal.

\$12

CARAMEL APPLE

Ginger spice cake, apple compote, and salted caramel beneath a red mirror glaze. Apple cider mousse, cinnamon on oat streusel, and a cinnamon tuile leaf. Finished with chocolate steam and apple cider caramel.

\$15

ICED BANANA PARFAIT

Frozen banana sabayon layered with Biscoff crumble and candied pecans. Served with caramelized banana, warm toffee sauce, and flakes of sea salt.

\$15

THE CHOCOLATE CUBE

Chocolate sponge, milk chocolate mousse, and dark chocolate crèmeux encased in a glossy dark glaze. Bourbon caramel feuillantine, orange olive oil ice cream, and Grand Marnier crème anglaise. Accented with blood orange gel and black & white nougatine.

\$15