

## CHEESE & DESSERTS

	<b>CHEESE</b>	220
french farmer cheeses	matured by bernard antony	
	<b>WINTER FRUIT DESSERTS</b>	160
clementines	sorbet with florentine & confit zest a semi fredo inspired from the 'calisson de provence'	
wild malaga strawberries	a yuzu panna cotta, wild strawberry jell-O micro lemon basil & greek yoghurt sorbet	
chestnut	with caramelized william pears cassis coulis & white JM rum ice-cream	
grand marnier	soufflé served with 'cuvée du cent cinquentaire' navel orange marmalade & ice-cream please order in advance or allow 20 minutes to be prepared	
	<b>CHOCOLATE DESSERTS</b>	160
manjari 64% chocolate	bar with bitter chocolate glaze & passion fruit sorbet	
abinao 85% chocolate	soufflé with cacao sorbet please order in advance or allow 20 minutes to be prepared	