



CHEESE

SELECTION OF FRENCH CHEESES \$270

Assortment of cheeses from the master refiner Bernard Anthony.

DESSERTS

TARTE TATIN \$240

Tarte tatin in a puff pastry, Calvados coating.

Burrata ice cream,

Hibiscus jelly, farm style cider sorbet.

CHOCOLATE SOUFFLÉ \$250

Araguani chocolate biscuit, coffee parfait;

Venezuela ganache.

Caramelised walnut tart.

Blackcurrant sorbet.

BABA MARTINIQUE \$230

Traditional Rum baba soaked in XO J.M. Rhum;

Exotic fruits marmalade thickened with dragon fruit syrup.

Whipped cream flavoured with cinnamon.

Pierre II PIERRE GAGNAIRE' S

GRAND DESSERT

Six desserts inspired from traditional French pastry -
Made from fruits, seasonal vegetables and little sugary confections.

\$290

Lemon and pomegranate jelly, ice cream Malabar,
Lemon confit and milk foam.

Exotic fruits, Tequila granita.

Cream cheesecake, Orange salad infused with saffron.

Creamy prunes marinated in red wine and pepper, blackcurrant sorbet,
Red port veil.

Black truffle and sweet olive oil cake.

Dried fruits marmalade, Bitter chocolate ganache, roasted pear.