


























DESSERTS MENU

SNICKERS CHEESCAKE   	\$350
Salty caramel choux, whipped cream, caramelized peanuts	
KEY LIME PAVLOVA   	\$360
Key lime pie ice cream, raspberry sorbet	
CAST IRON APPLE TART   	\$370
Cinnamon, vanilla ice cream, white wine sauce	
PASSION FRUIT CRÈME BRÛLÉE 	\$350
Mango chunks, coconut tuile, whipped Cream	
BALAM CAKE   	\$400
Gold and semi sweet chocolate, apricot syrup, chocolate Biscuit	

MENU POSTRES

PASTEL SNICKERS  	\$350
Profiterol con caramelo salado, crema batida, cacahuete garapiñado	
PAVLOVA DE LIMÓN   	\$360
Helado de pay de limón, sorbete de frambuesa	
PAY RÚSTICO DE MANZANA   	\$370
Canela, helado de vainilla, crema de vino blanco	
CRÈME BRULÉE DE MARACUYÁ 	\$350
Mango, teja de coco, crema batida	
PASTEL BALAM   	\$400
Chocolate acaramelado y semi-amargo, jarabe de chabacano, bizcocho de chocolate	