

DESSERTS

Apple tarte tatin with caramelized apples, puff pastry and cinnamon ice cream

Green tea almond cake with a guava mousse and szchuen sugar tuille

Lemon poppy seed cake, lemon meringue disk, chamomile lemongrass panna cotta with a pummelo sorbet

Chocolate cake with milk chocolate ganache center, miniature Tamari crème caramel

Roasted pineapple tart and Chinese five spice mascarpone on a shortbread dough, served with sweet basil ice cream

Maine blueberry and Saigon cinnamon strudel with sesame ice cream and blueberry port sauce

“Flight of Regina’s house made ice creams” with house made “luceos”

\$10

Pastry Chef- Regina Barbian

