

# WINTER 2019

## DESSERT

- RM  GOLDEN CIRCLE  
POINTS REDEMPTION
- 50 125 **PEAR'S SURPRISE**  
"Conference" Pear Mousse / Marmalade & Compote / Pear Sorbet
- 50 125 **VALRHONA «MANJARI» 64% GRAND CRU CHOCOLATE**  
Chocolate Mousse with Granel Marnier / Beetroot & Raspberry /  
Black Tea Ice Cream
- 50 125 **FRENCH MILLEFEUILLE EDITION 2019**  
Caramelised Crispy Puff Pastry / Blanc Manger / Vanilla Ice Cream /  
Vanilla Crème Anglaise / Vanilla Réduction
- 50 125 **CANDIED TANGERINE** *(order 15 min in advance)*  
Grand-Marnier Espuma / Caramel Crumble /  
Fresh Tangerine Segment / Mandarine Sorbet
- 60 150 **ARTISANAL CHEESE FROM FRANCE**  
A seasonal cheese selection from BORDIER Cheese Artisan



Menu elaborated by Chef Olivier PISTRE & His Team

Our cuisine is seasonal and most of our products are from sustainable and organic sources.  
If you are allergic to certain food ingredients, please advise our service associate.

Prices are inclusive of 10% service charge and 6% government tax.

Golden Circle Points suggested above are estimated and may fluctuate according to the day's rate.

Golden Circle Points redemption must be made during bill settlement, adjusting payment type after bill has been settled is not allowed.