

DESSERT MENU

DESSERT

cafe sua da mousse **\$12.90**

vietnamese sua da coffee, condensed milk, kahlua mascarpone, compote, roasted pistachio biscuit

coconut tapioca **\$14.90**

sago, lemongrass, goji berry, toasted coconut, mango sorbet, nutmeg, dill

bombe alaska **\$15.90**

blood orange ice cream flambé, vanilla sponge, meringue, sweet & bitter orange liqueur

assorted french tarts **\$6.90**

banana cigars **\$14.90**

caramelised banana spring roll, condensed milk, cinnamon, lime

espresso martini **\$17.00**

ketel one, single origin cold drip, espresso, condensed milk

MAROU CHOCOLAT

tien giang 70% **\$4.90**

by farmers of cho gao cooperative, full bodied chocolate, unique notes of fruit & honey

dong nai 72% **\$4.90**

from cat tien national park, a very rare chocolate, mild with surprising notes of spice

lam dong 74% **\$4.90**

very fine, rounded chocolate from the central highlands of the annamitic range

ba ria 76% **\$4.90**

powerfully aromatic with exceptionally high fruit notes from the ba ria province

ben tre 78% **\$5.90**

intense yet perfectly balanced, from the mekong delta

COFFEE & TEA

presstwood espresso

	small	large
espresso	\$4.00	
macchiato	\$4.30	\$4.80
flat white	\$4.30	\$4.80
latte	\$4.30	\$4.80
mochaccino	\$4.50	\$5.00
cappuccino	\$4.30	\$4.80
piccolo	\$4.30	

add soy/almond milk \$1.00

extra shot \$1.00

callebaut hot chocolate \$4.50 \$5.00
(dark or milk)

cold drip coffee **\$5.30**

daily selection of single origin coffee condensed milk, almond milk, soy milk or sparkling water

sua da vietnamese coffee **\$5.30**

tea drop **\$4.40**

rooibos
peppermint
english breakfast
earl grey
oolong rose
chamomile
fruits of eden
jasmine green tea
tea for two - extra \$0.40

DESSERT WINE

	90ml	375ml
2013 torbreck frontignac 'the bothie'	\$10.00	\$42.00
<i>barossa valley</i>		
2011 carmes de riewsec	\$21.00	\$75.00
<i>sauternes</i>		
2001 hugel vendange tardive pinot gris		\$265.00
<i>alsace</i>		