



Kream  
DESSERT MENU



## DESSERTS



### **Artisanal Ice Cream** 39

Per Scoop

Flavours: Belgian chocolate, salted caramel, toasted coconut, bubblegum

### **Italian Sorbets** 45

Per Scoop

Limoncello, blood orange, mango

### **Malva** 89

Served with vanilla ice cream, vanilla crème Anglaise & caramel sauce

### **Crème Brûlée** 95

Vanilla bean crème brûlée, dehydrated pineapple & passion fruit meringue

### **Hazelnut Dark Chocolate Mousse** 95 **N**

Served with toasted hazelnuts & vanilla ice-cream

### **Blondies & Brownies** 109

Dark chocolate brownie, white chocolate blondie & brownie crumb ice-cream

### **Coconut Pannacotta** 115

Served with charred pineapple & candied cashew nuts

### **Chocolate Fondant** 115

Served with orange sauce, chocolate crumble & vanilla ice-cream

### **Koeksisters & Bush Coffee** 119

Double Amarula & double espresso infused hot chocolate

### **Candy Crush Cheesecake** 119

Rainbow cheesecake, candy floss, candied popcorn, crushed candy cane & bubble-gum ice-cream

### **Baked Apple Tart** 119 **N**

Apple puree & salt crumble, served with vanilla ice-cream

### **Blueberry Cheesecake** 125

Berry coulis, berry Italian sorbet & burnt blueberry compote

## DESSERT WINE



### **Pierre Jourdan Ratafia** 80

(Franschhoek) glass per 50ml

Seductive perfume, opulent fruit & finely modulated acidity

### **Delaire Graff Sunburst Noble Late Harvest** 135

(Western Cape) glass per 50ml

Tropical fruit such as litchi, blackcurrants with subtle peach & apricot

## DIGESTIFS & NIGHTCAPS



### **1920 Brandy** 45

### **Irish Coffee** 79

### **Amarula Dom Pedro** 79

### **Kahlua Dom Pedro** 79

### **Whiskey Dom Pedro** 79

### **Grappa** 45