



# Sweet Dreams

## classic desserts

### **brownies a la mode**

fudgy chocolate brownies topped with homemade vanilla ice cream 320

### **carrot cake**

moist cinnamon spiced cake with cream cheese icing and frosting 320

### **blueberry cheesecake**

creamy cheese filling on thin graham crust served with blueberry compote 350

### **chocolate bread and butter pudding**

with vanilla custard cream sauce and powdered sugar 320

### **lemon tart**

sweet pastry shell with lemon filling 320

### **affogato al caffe**

homemade vanilla ice cream "drowned" in espresso topped with roasted almonds and coffee beans 320

## signature desserts

### **BTS**

moist chocolate cake with chocolate ganache and salted caramel sauce topped with whipped cream & honeycomb crunch 350

### **chocolate heaven**

layers of moist chocolate cake filled with chocolate mousse served with raspberry coulis 350

### **napoleon**

layered puff pastry and vanilla white chocolate almond crèmeux served with white chocolate décor and white chocolate ganache 380

### **triple chocolate mousse**

trio of dark chocolate mousse, milk chocolate mousse and white chocolate mousse served with cacao glaze 380

### **homemade ice cream**

please ask the restaurant team for available flavors 155/scoop





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## local favorites

### halo-halo

shaved ice topped with sweetened beans, leche flan, caramelized jackfruit, coconut and pandan gelée

served with homemade ube ice cream 350

### mango float

layers of graham crust, fresh mango slices and whipped cream finished with cinnamon dusting 300

### turon a la mode

crispy lumpia wrapper filled with banana and jackfruit served with homemade vanilla ice cream and caramel sauce 290

### leche flan

filipino caramel custard garnished with spun sugar 290

### cassava pudding

made from grated cassava and coconut milk with custard layer on top 300

## vegan, gluten and lactose free

### green apple and cucumber sorbet

served in fresh green apple shell on pandan soil 300

### choco-peanut butter tart

complimented with vegan caramel sauce 320

### matcha bars

infused with green tea leaves and served with strawberry sorbet 320

### fresh fruit platter

fresh seasonal fruit slices 250