



THE
AU
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DESSERT MENU

Aura Rose Macaron 7

Almond macaron, rose milk chocolate ganache & raspberry compote

Strawberry Tart 7

Classic strawberry tart filled with financier, and whipped opalys ganache and fresh strawberries.

Mixed Berry Cheesecake 7

Fresh cheesecake topped with mix berries & fresh fruit

Caramel & Nut Brownie 7

Brownie topped with caramelized mixed nuts (hazelnuts, macadamias, pecans & pistachios)

Pistachio Cake 8

Layers of gluten free pistachio sponge, pistachio cream & rose cream.

Hazelnut Mousse 7

Hazelnut brownie sponge, layered with hazelnut cremeux & the unique taste of Tonka chocolate mousse, covered in ganache.

Exotica Mousse 7

Vanilla mousse topped with an exotic coulis on a Gluten Free shortcrust.

Pineapple Mimosa 7

Vanilla & pineapple filled tart, covered with a pineapple confit & cream.



Warm Chocolate Brownie 8

A warm moist chocolate brownie drenched in milk belgian chocolate served with mouth watering vanilla ice cream.

Oreo French Toast 9

A beautiful platter of fresh and seasonal fruit, with a vegan chocolate dip.



Fruit Platter

Fruit Platter (v) 9

A beautiful platter of fresh and seasonal fruit, with a vegan chocolate dip.



Authentic Gelato

One Scoop	3.4
Two Scoops	4.5
Three Scops	6.5

Pistachio

Vanilla

Oreo

Candy Floss

Lotus Biscoff

Strawberry

Mango Sorbet

