



THE  
AU  
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DESSERT MENU

**Strawberry Tart** 8

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

**Mixed Berry Cheesecake** 8

*Fresh cheesecake topped with mix berries & fresh fruit*

**Caramel & Nut Brownie** 8

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

**Pistachio Cake** 9

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

**Exotica Mousse** 8

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

**Pineapple Mimosa** 8

*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.*

**Caramel Dome Cheesecake** 9

*Fresh Cheesecake filled up Caramel sponge pudding.Served with chocolate dome filled with caramel sauce.*



**Mochi** 7

*3 Ice Cream Balls | Selection of flavours.*

**Dessert Platter** 30

*Selection of Various Cakes & Ice Creams.*



## 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

### Heavenly Honeycomb

Coconut & Lime

Vanilla

Luxurious Berry Strawberry

Pistacchio

Cookies & Cream

Mango

Rum & Rasin

Luxurious Chocolate Chip

Birthday Cake

