
DESSERT

- DECONSTRUCTED TIRAMISU** 128
Coffee shortcake, coffee gel, whipped mascarpone,
chocolate dust, coffee gelato
Wine suggestion: Port, Moscato
- 7 WONDERS VALRHONA CHOCOLATE** 148
64% Manjari Valrhona flourless hazelnut chocolate gateau,
chocolate cremeux, chocolate soil, Whipped creamy rum chocolate,
Chocolate Tuile, Chewy Chocolate, Chocolate gelato.
Wine suggestion: Port, Moscato
- NO BAKE MIX BERRIES CHEESE CAKE** 118
Cookie's crust, Cream cheese, Mix berries, Berries sauce
Wine suggestion: Riesling, Moscato
- ITALIAN GELATO & SORBETTO BY GELATO SECRETS** 58
Gelato or sorbetto selection available on the day
Wine suggestion: Rose, Moscato

AFTER DINNER

- CHEESE** 248
Our imported European cheeses are served with
Mix Berries compote, grapes, toasted walnut, Garlic Crostini
25g per portion, choose 3 kinds
- BRIE** French cheese made from sheep's milk
Taste is buttery, earthy with a slightly salty aftertaste
Perfect paired with merlot or chardonnay
- CAMEMBERT** French cheese made from cow's milk
Taste is salty with a slight aftertaste of mushrooms
Paired best with Rhone Blend or Shiraz
- GRUYERE** Swiss cheese made from cow's milk
Taste is very creamy and nutty
Perfect served with Pinot noir or Riesling
- EMMENTAL** Swiss cheese made from cow's milk
Flavors are soft, fruity and savory with a slight bite on the finish
Paired well with Pinot noir or chardonnay
- GORGONZOLA** Italian blue cheese made from cow's milk
Taste is buttery, creamy, crumbly and quite salty
Paired well with Sauternes or Moscato
- CHEESE PLATE** 348
25g of all cheese
Paired well with Port wine

Due to import time frames and regulations, some cheese may be temporarily unavailable.

If you have a food allergy, intolerance or sensitivity, please speak to your server before you order meal.

Prices are printed in thousands rupiah, 21% tax and service will be added to the bill.