

# *Orangerie*

## **Salted 70% chocolate tart,**

Dark chocolate crumble, dulce de leche ice cream and caramel

R105

## **Tortuga Rum Cake,**

Toasted coconut ice cream, vanilla crumble

R95

## **Trio of Profiteroles,**

filled with vanilla pod ice cream, warm dark chocolate sauce

R90

## **Soufflé of the week,**

please ask your waiter

\*Kindly allow 15 – 20 minutes

R105

## **Matured Dalewood Brie**

Grilled poached pear with black truffle honey,

Thyme and Molden salt lavash

R110

**Daily selection of homemade sorbets & ice creams,**

R35 per scoop