



DESSERTS

Mrs Beatrice Tollman's Winter Menu 2022

Bea's Rice Pudding	120
<i>assorted candied nuts caramel sauce</i>	
Bea's Cheesecake	150
<i>vanilla cream forest berry compote berry gel</i>	
Crème Brûlée	125
<i>vanilla cream brulee shortbread</i>	
Three Scoops of Ice-Cream	105
<i>vanilla chocolate strawberry honeycomb peppermint crisp coffee</i>	
Sorbet	105
<i>passionfruit coconut citrus</i>	
Seasonal Fruit Plate	120
<i>freshly cut seasonal fruit yoghurt berry gel</i>	



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Created by Executive Chef Christo Pretorius & His Kitchen Brigade

Passionfruit & Vanilla 145

*buttery crumble | passionfruit tart |
vanilla bean curd | mascarpone mousse |
crispy meringue*

Citrus & Caramelised White Chocolate 150

*candied citrus | apricot jam | swiss roll |
burnt citrus & caramelised chocolate mousse |
apricot & citrus jellies*

Chocolate, Matcha & Mint 155

*chocolate brownie | mint caramel mousse |
matcha meringue | cocoa crumble |
matcha creme | whipped mint ganache*

Pumpkin & Coconut 145

*spiced pumpkin fritter | candied pumpkin |
spiced oat crumble | roasted pumpkin puree |
coconut panna cotta*

Western Cape Cheese Board 225

*boerenkaas | gorgonzola | traditional brie |
toasted ciabatta | spiced red onion marmalade |
seed crackers*