DESSERT MENU

VEGAN DARK CHOCOLATE & TOASTED COCONUT TART 120

VEGAN DARK CHOCOLATE TART, TOASTED COCONUT CARAMEL, OREO CRUMB STRAWBERRY MOUSSE & FRESH BERRIES

MALVA PUDDING 85

TRADITIONAL MALVA PUDDING, BRANDY SNAP & VANILLA ICE CREAM

ROOIBOS CRÈME BRÛLÉE 95

MIXED BERRIES & BUTTERFLY SHORTBREAD

BANANA TOFFEE ENTREMET 125

BANANA SPONGE, BANANA CARAMEL, WHITE CHOCOLATE CRÈMEUX & CARAMEL GLAZE

CONDENSED MILK PANNA COTTA 85

MIXED BERRY COMPOTE & MERINGUE

SELECTION OF ARTISAN ICE CREAMS & SORBETS
45 PER SCOOP

BLUEBERRY CHEESECAKE

COCONUT & MANGO

CHOCOLATE BROWNIE

FERRERO ROCHER

SALTED CARAMEL

GRANADILLA SORBET

CLEMENTINE SORBET

DESSERT DRINKS

WHISKEY

CHIVAS REGAL 12 YEARS	48
MONKEY SHOULDER BLENDED MALT	52
WOODFORD RESERVE	56
GLENMORANGIE 12 YEARS	68
REDBREAST 12 YEARS	120

LIQUEURS

SOUTH AFRICAN AMARULA CREAM	30
BAILEYS IRISH CREAM	32
FRANGELICO HAZELNUT LIQUEUR	38
KAHLÚA COFFEE FLAVOURED LIQUEUR	38
DISARONNO AMARETTO	46
COINTREAU ORANGE LIQUEUR	48

PORT

(50ml Serving)

ALLESVERLOREN CAPE VINTAGE	35
BOPLAAS CAPE TAWNY	50

BRANDY & @GNAC

KWV 12 YEARS	52
HENNESEY VS	68
RÉMY MARTIN VSOP	105
RUST EN VREDE POTSTILL 12 YEARS	120

DESSERT @CKTAILS

AMARETTO SOUR	125
DISARONNO, FRESH LEMON, SUGAR AND EGG WHITE — SILKY, NUTTY AND BEAUTIFULLY BALANCED WITH A BRIGHT CITRUS FINISH	
NUTTY MONKEY	135
MONKEY SHOULDER, FRANGELICO, MAPLE & AROMATIC BITTERS — RICH, WARMING & SUBTLY SWEET WITH A LINGERING HAZELNUT FINISH	
DON PEDRO SELECTION	90
KAHLÚA, WHISKEY, FRANGELICO AMARULA, BAILEYS IRISH CREAM DISARONNO AMARETTO	
IRISH COFFEE	90
KAHLÚA COFFEE	90

blu restaurant