

DESSERTS

TRES LECHES [D] \$13

house-made three milk sponge cake, mixed berry compote

CHOCOLATE BAVAROIS [D, P] \$14

house-made chocolate mousse, smashed oreo crust, crystalized pecans, bourbon caramel

LEMON CHEESECAKE [D, N] \$14

house-made cheesecake, buttery biscuit crust, cream cheese, lemon zest, berry compote

SORBET [V] \$10

rotating flavours of refreshing sorbet

VEGAN DECADENCE CAKE [V,GF] \$13

plant-based ingredients, cocoa, rich chocolate glaze

MISTER M. DESSERT PLATTER \$99

exquisite selection of sweet treats that satisfy your cravings.

DESSERT COCKTAILS

THE “COFFEE” COCKTAIL (2oz) \$16

hennessy vs cognac, ruby port, egg, simple syrup

PARMESAN ESPRESSO MARTINI [D] (2oz) \$17

belvedere vodka, espresso, coffee liqueur, grana padano

LEMON MERINGUE MARTINI (1.5oz) \$15

vodka, liqor 43, lemon, simple syrup

V - VEGAN / D - CONTAINS DAIRY / GF - GLUTEN FREE / N - CONTAINS NUTS / RAW -
CONTAINS RAW MEAT / P - CONTAINS PORK BY-PRODUCT
PLEASE, INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY PREFERENCES