

*The*  
**SugarClub**  
R E S T A U R A N T



## dessert

<b>Fruit Pavlova, deconstructed</b>	<b>95</b>
Seasonal fruit, meringue, passionfruit gel, chantilly cream, raspberry coulis	
<b>Chocolate Mint Delice</b>	<b>95</b>
Salted caramel sauce, honeycomb, chocolate soil, caramel mint ice cream	
<b>Irish Coffee Brulee (N)</b>	<b>95</b>
Coffee and whisky infused crème bruleé, pistachio biscotti	
<b>Ginger Pineapple Pudding</b>	<b>95</b>
Rooibos honeycomb ice cream, cinnamon infused crème anglaise	
<b>Crepes Suzette</b>	<b>110</b>
<i>Flambéed at your table</i>	
Crêpes, Grand Marnier, orange juice, vanilla pod ice cream	
<b>Valrhona Hot Lava Cake (N)</b>	<b>110</b>
Strawberry ice cream, pistachio nut tuile	
<b>White Chocolate Mud Cake</b>	<b>95</b>
Raspberry cheesecake parfait, berry gel, fresh berries	
<b>Midlands Cheese Platter</b>	<b>140</b>
Camembert, brie, goat's cheese truffle, gorgonzola and assorted cheddars accompanied with port poached pear	

N = Nuts

Joanita Venter, Executive Pastry Chef (2013 winner of the Confectionary Showcase title at the Unilever Awards) has created her personal interpretation of some classic desserts

*- Dessert is like a feel-good song. The best ones make you dance*

*- Chef Edward Lee*