



DESSERT

Menu

Prices include 13% VAT and 10% service tax

DESSERTS

ROASTED BANANA   _____ ₱ 9.000

Cocoa nibs, cashews, banana peel crisp, caramel, and eggnog ice cream.

SEVEN CHOCOLATE TEXTURES    _____ ₱ 9.000



Coconut cookie with chocolate and organic cocoa ice cream.

PRESTIÑO   _____ ₱ 9.000

Traditional Arabica coffee mousse with crisp, whole sugarcane syrup, and coffee ice cream.

CHURCHILL   _____ ₱ 9.000


Kola sorbet with vanilla ice cream, condensed milk, vanilla crumble, powdered milk, and Kola topping.

CHOCOLATE CAKE   _____ ₱ 9.000

Organic chocolate bar with white chocolate mousse and berry compote.

CHEESE PLATTER _____ ₱ 10.000

ICE CREAM

VANILLA  _____ ₱ 5.000

Infused with natural vanilla.
**Plant based option.*

BANANA HONEY  _____ ₱ 5.000


Made with ripe plantain, whole sugarcane, cinnamon, and cloves.

CARROT AND FENNEL HONEY   _____ ₱ 5.000

Made with simmered carrot purée, ginger syrup, and fennel.

MOUNTAIN COFFEE  _____ ₱ 5.000

High-altitude coffee infusion served as ice cream.

EGGNOG  _____ ₱ 5.000

Traditional recipe with natural vanilla infusion, cinnamon, and rum.

CHURCHILL  _____ ₱ 5.000

Made with condensed milk, evaporated milk, and Kola syrup.

CHOCOLATE  _____ ₱ 5.000

Made with locally sourced organic chocolate.
**Plant based option.*

The crumble ingredients may contain gluten and nuts!



GLUTEN



DAIRY



NUTS



PLANT-BASED