

# THE ATRIUM

## DESSERTS

<b>Warm apple pie</b> Caramelized apple   apple candy   caramel   vanilla ice cream	R 125
<b>Traditional malva pudding</b> Crème anglaise   vanilla ice cream	R 125
<b>White chocolate crème brûlée</b> Mandarin gel   chocolate crunch   passion fruit & mango sorbet	R 125
<b>Callebaut 54% dark chocolate fondant</b> Chai tea ice cream   dulce de leche   assorted berries	R 125
<b>Vegan coconut panacotta</b> Vegan vanilla sponge   strawberry coulis   assorted berries	R 125
<b>Lemon meringue parfait</b> Lemon macaroon   raspberry ice cream	R 125
<b>Cakes of the day</b> Triple chocolate cake   carrot cake   baked cheese cake   red velvet   hummingbird cake	R 125
<b>Cheese board</b> 5 assorted cheese   compote   crackers	R 210
<b>Sorbet</b> Ask your waitron about the flavour for the day	R 90
<b>Ice cream</b> Chocolate   vanilla   strawberry	R 90
<b>Nederburg Noble Late Harvest</b> Dessert wine glass	R 75

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

All prices are inclusive of VAT.

March 2024