

Chatters

DESSERT

MENU

ONLINE VERSION 2 (NOV 2021)

Homemade Desserts

TRIO OF DESSERTS 95

Can't decide?? Three mini desserts on one plate.
Ask your waiter for today's combination.

AMARULA CRÈME BRULEE 70

Traditional creamy custard dessert, flavoured with the
African Amarula liqueur & Vanilla Bean.

CHOCOLATE TORTE 75

A rich, moist torte made with dark Callebaut chocolate (imported
from Belgium), Espresso & Rum. Served warm with ice-cream.

FRESH FRUIT PAVLOVA 70

Crispy meringue base topped with sweetened whipped
cream, seasonal fresh fruit & berry coulis.

HOME-MADE ICECREAM 65

Clare makes all the home-made icecreams. Ask your waiter for today's
flavour choices. Served in a home-made brandy snap basket

TRIO OF HOME-MADE ICECREAM 72

Can't decide which flavour to get? Choose three
flavours served in mini brandy snap baskets.

MOUSSE AU CHOCOLAT 80

This is a French Bistro-style, decadent chocolate mousse, made
with Barry Callebaut 54% dark chocolate from Belgium.
Served with a tuile biscuit & a little whipped cream.

LEMON & GINGER CHEESECAKE 75

This light, creamy fridge cheesecake has a ginger
biscuit base and is flavoured with lemon zest
& vanilla then topped with a candied ginger dust.

WICKED WAFFLES

A Belgian-style waffle toasted to order in the pizza oven. Please allow 20mins.

TOPPED WITH ICE CREAM & BELGIAN CHOCOLATE SAUCE 85

TOPPED WITH ICE CREAM & GOLDEN SYRUP 65

TOPPED WITH FRESH BERRIES AND CREAM 85

ESPRESSO & TRUFFLES 55

Single shot of espresso with three hand-made Belgian Chocolate truffles.

ESPRESSO & GRAPPA 70

Single shot of espresso with a shot of Wilderer's award-winning Shiraz Reserve Grappa.

SELECTION OF TEAS, COFFEES,

DOM PEDROS & PREMIUM SPIRITS

Amarula, Cointreau, Drambuie, Frangelico, Limoncello, Kahlua, Amaretto, Jagermeister
Jamesons, Johnnie Walker Black Label, Bains, Talisker 10yr, Glenmorangie 10yr,
Monkey Shoulder Batch 27, Tokara Potstill Brandy, Courvoisier VSOP