

DESSERTS

Flaming Hot Pure Chocolate Fondants

**DARK Chocolate or WHITE Chocolate Fondant
DUO HOT PURE Chocolate Fondants**

Vanilla Bean Ice Cream, Roasted Tamarillo and Caramel Emulsion
-86k-

Flaming in Cointreau Liqueur +45k

Lightly Salted Butter Caramel Onde Onde 50k

Black Sesame, Grated Coconut, Raspberry Coulis

Ceremonial Black Rice Pudding with Fresh Coconut Sorbet 58k

Mango Cheeks, Coconut Cream, Crisp Coconut Ginger Flakes

5 Mini Chocolate Passion Fruit Profiteroles 62k

Hot Dark Chocolate Sauce and Fresh Passion Fruit

Young Coconut Crème Brûlée 65k

Spiced Sugar

Lemon Tart with Tamarillo Sorbet 69k

Meringue, Kaffir Lime Zest, Raspberry and Strawberry Coulis

Crisp Apple Phyllo with Vanilla Bean Ice Cream 74k

Mixed Nut Crumble, Caramel Sauce

Roasted Cashew Nut Baklava with Toffee Caramel Ice Cream 82k

Honey, Cinnamon, Cashew, Sunflower & Coconut Flakes

Supreme Crème Ice Creams & Sorbets... 28k per Scoop

*HAND MADE exclusively for CHANDI by Regis at GUSTO Gelateria
using only Fresh Creams, Beautiful Fruits, Roots and Organic Vanilla Beans*

Ice Creams

Vanilla Bean

Strawberry

Coffee Espresso

Chocolate *with slim chunks*

Toffee Caramel *with Salted Butter*

Sorbets

Mango

Coconut

Passion Fruit

Tamarillo

Pineapple *with Caramelized Chunks*

Ceremonial Dessert Tasting

for Two

Hot DARK & WHITE Chocolate Fondants

Mini Chocolate Passion Fruit Profiteroles

Lemon Tart with Raspberry and Strawberry Coulis

Lightly Salted Butter Caramel Onde Onde, Two Fresh Fruit Sorbets

-220k-

Flaming in Cointreau Liqueur +60k

The Dessert Platter Requires 20 Minutes of Preparation

*Prices are listed in Thousands of Rupiahs and are subject to 7% service and 10% Government Tax
Guest above 14 people is subject 9% service and 10% Government Tax*