

DOLLY

DESSERTS

TARTE AU CITRON Crème fraîche and lime	17
CLASSIC VANILLA CRÈME BRÛLÉE ^(N) Served with macaron	16
CHOCOLATE MOUSSE Honeycomb, dulce de leche, yuzu sorbet	24
RASPBERRY ETON MESS Whipped cream, raspberry compôte	17
BOMBE ALASKA (SERVES TWO) Mixed berries, mango ice cream	42

DESSERT COCKTAILS

MIDNIGHT JAFFA Whisky, cocoa bitters, orange liqueur, crème de cacao	25
CHOCOLATE MARTINI Hazelnut liqueur, coffee liqueur, cream, Irish cream, honey, chocolate	25
MANGO DAIQUIRI White rum, lime, mango, orange liqueur	25

GF (GLUTEN-FRIENDLY) DF (DAIRY-FRIENDLY) N (CONTAINS NUTS)
V (VEGETARIAN) VE (VEGAN) VEO (VEGAN OPTIONAL)

Our menu includes ingredients that may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and other common allergens. While we take all reasonable steps to accommodate dietary requirements, we cannot guarantee that any dish will be completely allergen-free. Please note a 15% surcharge applies on Sundays and public holidays.