

DESSERTS

- TRES LECHES** [D] \$13
house-made three milk sponge cake, mixed berry compote
- CHOCOLATE BAVAROIS** [D] \$14
house-made chocolate mousse, smashed oreo crust, crystallized pecans, bourbon caramel
- STRAWBERRY MOUSSE CHEESECAKE** [GF,D] \$14
house-made cheesecake mousse, buttery biscuit crust, cream cheese, cream, strawberry coulis
- SORBET** [V] \$10
rotating flavours of refreshing sorbet
- VEGAN DECADENCE CAKE** [V,GF] \$13
plant-based ingredients, cocoa, rich chocolate glaze
- MISTER M. DESSERT PLATTER** \$99
exquisite selection of sweet treats that satisfy your cravings.

DESSERT COCKTAILS

- THE "COFFEE" COCKTAIL** (2oz) \$16
hennessy vs cognac, ruby port, egg, simple syrup
[fruity, rich & sweet]
- PARMESAN ESPRESSO MARTINI** (2oz) \$17
belvedere vodka, espresso, coffee liqueur, grana padano
[umami, bittersweet & creamy]
- LEMON MERINGUE MARTINI** (1.5oz) \$15
vodka, liqor 43, lemon, simple syrup
[punchy & citrusy]