

DAMO DESSERTS

SIGNATURE CREATIONS:

(MADE IN-HOUSE BY OUR CHEFS)

“HEAVENLY GOLD” CHOCOLATE MOUSSE 7

CHEF OKAMURA’S HOME-MADE RECIPE FOR DECADENT CHOCOLATE MOUSSE

IMAGINE SOUFFLE 8

WARM CHOCOLATE SOUFFLEE FILLED WITH CARAMEL SAUCE

COVERED WITH SAUTEED BANANAS

SERVED WITH SIDE OF VANILLA ICECREAM

ICE CREAM TEMPURA 8

TOPPED WITH CHOCOLATE, CARAMEL SAUCE, OR STRAWBERRY COULEE

SEASONAL FRESH FRUIT PLATTER 7

ICE-CREAM & SORBETS:

ICE CREAM 6

TWO SCOOPS OF VANILLA, GREENTEA, RED BEAN OR GINGER

MOCHI ICE CREAM 6

GREEN TEA, RED BEAN, MANGO, STRAWBERRY OR VANILLA

POMOGANATE SORBET 6

MADE WITH CHAMBORD AND FRESH BLUEBERRIES

LYCHEE SAKE SORBET (21YRS+)

ASIAN LYCHEE WITH A KICK OF SAKE

DESSERT MARTINIS (21YRS+)

STRAWBERRY CHEESECAKE MARTINI 12

STOLI VANILLA, WHIPCREAM, STRAWBERRY PUREE, FRANGELICO

CINNAMON CHURRO MARTINI 12

RUMCHATA, STOLI VANILLA, PRALINE LIQUEUR,

TOPPED W/ APRICOT GLAZE GODIVA WHITE CHOCOLATE LIQUEUR

TIRAMISU MARTINI 12

RUMCHATA, GODIVA WHITE CHOCOLATE, BAILEYS, KAHLUA /