

Venetian Room Desserts

CHOCOLATE OR GRAND MARNIER SOUFFLÉ

Topped with Crème Anglaise

TAHITIAN VANILLA BEAN CRÈME BRULEE

With Essence of Orange, Fresh Berries, White Chocolate Shavings
and a Ginger Snap Twirl

BLACK MAGIC DOME

Bittersweet Chocolate Mousse on a Chocolate Platform
topped with a Hazelnut Butterfly

CHARLOTTE TROPICALE

Passion Fruit Bavarian Cream lined with Frangipan
with Mango and Cassis Sauce

VENETIAN ROOM CHOCOLATE SAMPLER

A combination of Chocolate Mousse, Opera Cake,
White Chocolate Truffle and Light & Dark Chocolate Pieces

MIX FRUIT ALMOND GATEAU

Almond Frangipan soaked in Chambord with Crème Patissier, topped with Fresh Fruit
and Crème Anglaise Sauce