

MENU

SPRING/SUMMER

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN FREE



OPAL DESSERT

Tiramisu Cup. V \$15

Coffee + Kahlua infused ladyfingers, cocoa and mascarpone marble mousse

Chocolate Marble Cheesecake, almond crust seasonal fruit garnish. GF. \$15

Dark Chocolate Ricotta Mousse with Passion Fruit Mousse. Vanilla and chocolate Genoise. V \$15

Strawberry Mango Mouse Parfait Cream mousse and vanilla biscuit. V \$15

Grand Marnier Crème Brûlée. Caramelized sugar custard, orange crisp GF V \$15

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE
18% GRATUITY ADDED TO ALL ROOM SERVICE ORDERS



AZURIDGE