

SPRING/SUMMER

 OPAL

DESSERT MENU

Seasonal Berry Pavlova \$18 GF

Crisp Crust Meringue with Mascarpone Chantilly Cream

Coconut Mousse, Almond Dacquoise \$18 GF

With mango Passion Fruit

Vegan Blueberry Panna Cotta \$18 GF

With Coconut Cream and Lemon Zest

Orange Grand Marnier Creme Brûlée \$18 GF

with Caramelized Sugar Custard, Orange Crisp



AZURIDGE