

SAN RESTAURANT

DESSERTS

Warm apple pie caramelized apple apple candy caramel vanilla ice cream	R 130
Traditional malva pudding crème anglaise vanilla ice cream	R 130
Bailey's cremeux caramelized white chocolate bavaois Bailey's ice cream	R 135
Passion fruit pavlova almond joconde sponge compressed mango and coconut mousse	R 125
Rhubarb and orange vanilla sponge pudding mascarpone cream Tonka Bean ice cream	R 120
Ruby and rose chocolate sable breton tart dark chocolate mousse raspberry sorbet	R 130
Crème brûlée creamy custard crisp caramel topping mango and passion fruit sorbet	R 120
Cakes of the day triple chocolate cake carrot cake baked cheese cake red velvet	R 130
Cheese board 5 assorted cheese compote crackers	R 210
Sorbet ask your waitron about the flavour for the day	R 90
Ice cream chocolate vanilla strawberry	R 90
Nederburg Noble Late Harvest Dessert wine glass	R 75

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

All prices are inclusive of VAT.

March 2025