The SugarClub
RESTAURANT

Dessert

Crêpe Suzette — R180
beurre suzette | caramelized sugar sauce | butter | orange juice & zest | Grand Marnier | flambéed at your table & served with vanilla pod ice cream

Orange Cheesecake — R175
orange cheesecake | dark chocolate gelee | almond sponge | caramelized white chocolate soil | orange fluid gel

Blush — R165
raspberry mousse | raspberry macaron | hibiscus gel | cranberry sorbet | white chocolate crisp | fresh berries

Pistachio Tiramisu — R185
pistachio chiffon | mascarpone | pistachio praline | milk chocolate dome | espresso shot

Mango & Coconut — R165
mango macaron shell | coconut sponge | white chocolate & coconut ganache | whipped mango cream | passion fruit gel | seasonal berries

Pear Tartlet — R155
vanilla tart case | red wine poached pear | spiced frangipane | pear veil | black berry ice cream