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## DESSERTS TO CHERISH

Please always inform your server of any allergies or intolerance before placing your order. Our team is always happy to help.

All prices are inclusive of 12.5% VAT. A discretionary service charge of 12.5% will be added to your final bill.

### **Chocolate**

Pan Pacific London Guanacoa Chocolate Mousse, Brownies,  
Hazelnut Praline Crunchy, Soursop Sorbet

In collaboration with Valrhona I have created a 67% chocolate for Pan Pacific London, with a hint of soursop and caramel. This is a long-lasting, intense chocolate with a beautiful peppery note.

### **Pavlova**

Kaffir Lime Pavlova, Sweet and Sour Tropical Fruit Salsa,  
Mango and Kalamasi Sorbet

The Tropical Fruits Salsa, Mango and Kalamasi Sorbet are ingredients inspired by my travels to Thailand.

### **Yuzu**

Yuzu Crèmeux, Raspberries Compote,  
Matcha Ice-Cream, Shiso Leaves

Yuzu is one of my favourite ingredients, combined with matcha it is a marriage made-in-heaven.

### **Coconut**

Mango Panna Cotta, Coconut Sago Pearl Soup, Fortune Cookies

This is a dessert my Grandma (Ah Ma) used to make in Singapore, whenever I used to visit she always made it for me.

### **Apple**

Apple Compote, Caramel Sponge, Cinnamon Crumble

Influenced by my British Gardens.

### **Coffee**

Delicate Layer of Mascarpone, Robust Espresso, Coffee

Reminiscent of the Kopi Tarik (coffee) I used to buy from the 'Kopi Tiam's' (coffee shop) in Singapore.

Desserts £12