

Dessert



White Chocolate And Roasted Pumpkin Crème Brûlée \$28

Finished with toasted pumpkin seed brittle and fresh lemon zest.

PAVÃO's Bread Pudding \$25

Served with homemade rum and raisin ice cream.

Homemade Ice-Cream & Seasonal Sorbets \$16

Ask your server for today's flavors.

Flourless Chocolate Cake \$24

PAVÃO's Belgium flourless chocolate medallion topped with fresh berries, coconut sorbet and drizzled with chocolate.

Manor Pillow \$30

Chocolate sponge cake stuffed with double chocolate ice-cream, covered with whipped French meringue and torched.

Boutique Deconstructed Cheesecake \$20

Sweet potato crumble accented with piped, no-bake cheesecake and fresh fruit compote and finished with fresh dusted berries.

Chef's Artisanal Cheese Selection \$30

Served with homemade onion chutney, fresh fruit and crackers.

Please ask your server about our vegetarian & vegan options and for wine pairings. One bill will be presented per table.

Prices include 17.5% V.A.T. and are subject to 10% service charge, increasing to 15% for parties of 6 or more guests.

All our ingredients are sourced from either local farmers, ranchers and fishers or internationally acclaimed suppliers.

We are proud of our culinary culture and ask that you inform your server of any dietary restrictions.

Y o u d e s e r v e r e m a r k a b l e f o o d .

EXECUTIVE CHEF TREVON STOUTE

