



DESSERT



Cinnamon Crunch Bread Pudding \$13

Vanilla ice cream, cinnamon toast crunch and bacon crumbles

Banana Foster Bread Pudding \$13

Vanilla ice cream, bruléed banana, warm caramel sauce and a rum pipette

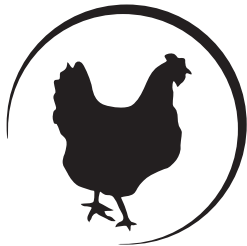


Pistachio Saragli \$8

Honey syrup, chocolate ganache

Olive Oil Cake \$8

Seasonal berries, chantilly cream



Fork & Hen

Mason Jar Banana Pudding \$7

Short bread, banana foster, whipped cream

HUMØBL

All Shakes \$6.95

Black & White, Chocolate, Coffee Mocha, Oreo, Seasonal, Strawberry, Vanilla

Plant-based ice cream and oat milk shakes

Boozy Fruit Delight \$15

Mango sorbet, flambé sake-soaked peaches, spiced caramel drizzle, topped with cinnamon and fresh mint



Orange Butter Almond Cake \$10

Toasted almonds, candied orange and local honey finished with whipped whole cream

Dark Ancho Chocolate Sopapillas \$10

Pan fried flour tortillas tossed in cinnamon, sugar, ancho chile spice, local honey and dark chocolate shavings



Gulab Jamun Trifle \$8

Gulab Jamun Trifle is a rich, sinfully delicious, cold dessert with milk custard and gulab jamun

Saffron Mango Rasmalai \$8

Curd cheese disc in creamy milk blended with mango and a dash of saffron



Dark Rum & Fig Ice Cream \$7

A vanilla-based ice cream folded with aged rum and dried black mission fig

Cereal Milk Cheese Cake \$9

Rich cinnamon toast crunch infused heavy whipping cream folded into a sweetened marscapone cheese on cereal graham crust over a cinnamon toast crunch granola



Carrot Cake \$8

Red Velvet Cake with Vanilla Ice Cream \$10



Fried Bao Nuts \$12