

# DESSERT MENU

**MOLTEN CHOCOLATE CAKE | 16**  
vanilla ice cream

**GF NOUGAT GLACÉ | 18**  
organic honey, citrus peel, almond, pistachio, blood orange-pomegranate sauce

**SPANISH CHURROS | 16**  
dark chocolate ice cream and cocoa sauce

**TIRAMISU | 18**  
mascarpone, espresso, amaretto liqueur

**ORGANIC SWEET CORN CRÈME CARAMEL | 16**  
vanilla bean, caramel, dry fig, sweet dough

**HAZELNUT AND APRICOT GÂTEAU | 16**  
greek yogurt sorbet, mint

**GF ICE CREAM | 5 per scoop**  
vanilla, dark chocolate, salted caramel, coconut

**GF SORBET | 5 per scoop**  
mango-passion, yuzu, strawberry, raspberry

## ARTISANAL CHEESES

served with traditional condiments  
8 for one | 20 for three | 30 for five

### MIMOLETTE

a firm cow's milk cheese traditionally produced around the city of lille, france. Matured for six months, this cheese will have a sweet and nutty flavor and a distinct orange color

### REBLOCHON

a soft, washed-rind raw cow's milk cheese from the alpine region of savoy, france. this creamy and nutty cheese derives from the word "reblocher" which when literally translated means "to pinch a cow's udder again"

### GORGANZOLA

from milan, italy, gorgonzola is made from unskimmed cow's milk. buttery, firm and crumbly, this cheese has a "bite" from its blue veining

### SAINTE MAURE

a raw goat's milk cheese produced in the province of touraine in loire, france. it is named after the small town of sainte-maure-de-touraine, and you will find quite a buttery texture with a delicate edible rind

### MANCHEGO

produced in the la mancha region of spain, this popular cheese is made from raw sheep's milk and has notes of grass and fruit with a slight tang

**GF** Gluten-free

Please inform our restaurant staff of any food allergies or restrictions that you may have.  
All prices are subject to 10% service charge and 7% GST

Capella Singapore supports sustainable products and uses them for the preparation of this menu

# DIGESTIF LIST

## SPIRITS

**DIPLOMATICO RESERVA EXCLUSIVA | 19**

**KAWALAN PORT CASK FINISH | 24**

**CAPELLA'S NAVEGANTE RUM | 18**

**BALVENIE CARRIBEAN CASK 14 | 30**

**REMY MARTIN XO | 76**

## WINES

**DALVA WHITE PORT WOOD CASK 1989 | 45**

**DALVA LATE BOTTLED VINTAGE 2012 | 18**

**TIO PEPE FINO SHERRY | 16**

## LIQUEURS

**HOUSE MADE CALAMANCELLO | 16**

**AMARO AVERNA | 16**

**FERNET BRANCA | 16**

**LUXARDO AMARETTO | 16**

**BAILEY'S | 14**

**SHISO UMESHU | 18**

**PERNOD | 16**

## COCKTAILS

**FRAPI-O | 24**  
cimarron, blanco tequila, agave, espresso

**MANHATTAN | 24**  
rye whiskey, orange liqueur, bitters, citrus

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