

COMMON FOOD ALLERGENS

Milk

Egg

Peanut

Tree nut

Fish

Shellfish

Soy

Gluten

Rye, Barley, Wheat

Monosodium Glutamate

Ajinomoto

Sulphur dioxide

Sesame seed

Celery

Mustard

 Vegetarian

 Non vegetarian

ALL DAY DINING

Dear Guest,

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the mentioned common food allergens, please inform our associates before ordering your meal.

We would also like to inform you that all our menus are trans-fat free.

Bon Appetite!

Soups

<input checked="" type="checkbox"/>	Pappa pomodoro rustic tomato and bread soup, basil essence	400
<input checked="" type="checkbox"/>	Broccoli soup puree of broccoli, cheddar toast, leek crisps	400
	Mulligatawny Anglo-Indian style curry flavoured lentil and coconut soup	
<input checked="" type="checkbox"/>	Classic	400
<input checked="" type="checkbox"/>	Chicken	450
<input checked="" type="checkbox"/>	Chicken noodle soup thyme flavoured chicken broth, vegetables, noodles	450
<input checked="" type="checkbox"/>	Lamb harira mediterranean lamb broth, tomato, chickpea	450
<input checked="" type="checkbox"/>	Mezze sampler hummus, tabbouleh, rahib, tzaziki, spinach fattayer, pita bread	800
<input checked="" type="checkbox"/>	The Mynt Cheese plate international cheese selection, crackers, dried fruits	750
	The Mynt Caesar salad	
<input checked="" type="checkbox"/>	lettuce, parmesan dressing, garlic croutons, parmesan flakes	650
<input checked="" type="checkbox"/>	lettuce, anchovy dressing, bacon, garlic croutons, parmesan flakes	700
<input checked="" type="checkbox"/>	Greek salad cucumber, tomato, onion, feta, kalamata olives	600
<input checked="" type="checkbox"/>	Poached pear and romaine fresh tomato, spiced walnuts, gorgonzola cheese	600
<input checked="" type="checkbox"/>	Mixed leaf salad choice of dressing – herb vinaigrette, maple citrus vinaigrette, sesame balsamic dressing or caper lime mayonnaise	500

Salad and Appetizers

Salad and Appetizers

 Caprese mosaic bocconcini, marinated tomatoes, basil	500
 Duo of melon watermelon, musk melon, mint, feta, mixed greens	500
 Hummus chickpea and sesame dip, pita bread	525
 Tabbouleh flat leaf parsley, broken wheat, fresh tomatoes, onions, pita bread	525
 Rahib roasted aubergine and pine nut relish, peppers, onion, cumin, pita bread	525
 Fattayer baked parcels of spinach and pine nuts, tahina sauce	525
 Bruschetta garlic toast, tomato, bocconcini, basil	525
 Parma ham and melon platter prosciutto di parma, muskmelon slices, crushed black pepper	1050
 Gamberoni fritti batter fried shrimp, garlic aioli dip	850
 Lamb sambousek crisp parcels of lamb mince and pine nuts, garlic aioli dip	575

Indian Appetizers

<input checked="" type="checkbox"/>	Pav bhaji bombay style spiced vegetable curry, buttered 'pav' bread, onion and cucumber salad	600
<input checked="" type="checkbox"/>	Urlai roast sautéed baby potatoes, chettinad style podi Masala	600
<input checked="" type="checkbox"/>	Baby corn kurumelagu fry crisp baby corn fritters tossed with black pepper and curry leaf	600
<input checked="" type="checkbox"/>	Dosa choice of plain, masala, mysore or podi	600
<input type="checkbox"/>	Konju varthathu kerala style prawns, lime, red chili, curry leaf	875
<input type="checkbox"/>	Meen varuval tawa fried fish, red chilli, cumin, lime	875
<input type="checkbox"/>	Pepper lamb chops Anglo-Indian spiced lamb, black pepper and onion masala	825
<input type="checkbox"/>	Chicken 65 crisp fried chicken flavoured with red chilli, ginger and garlic	725

Tandoor baked specialties are only available from 12 noon to 3 pm and from 7:30 pm to 12 midnight.

Pasta
Choice of pasta
Penne rigate
Farfalle
Fussilli
Spaghetti
Fettucini

<input checked="" type="checkbox"/>	Pomodorro tomato, basil	700
<input checked="" type="checkbox"/>	Pesto basil pesto, parmesan flakes	700
<input checked="" type="checkbox"/>	Mushroom creamy mushroom ragout, thyme	700
<input checked="" type="checkbox"/>	Aglio olio peperoncino garlic, fresh red chilli, olive oil	700
<input type="checkbox"/>	Bolognaise tenderloin bolognaise, fresh basil	825
<input type="checkbox"/>	Frutti di mare prawns, mussels, squid, fresh tomato, parsley	825
<input type="checkbox"/>	Carbonara bacon, eggs, cream, parmesan, crushed black pepper	825
<input type="checkbox"/>	Putanesca anchovies, caper, olives, parsley, fresh tomatoes	825

Gnocchi and Risotto

■ Beetroot gnocchi home-made gnocchi, gorgonzola cheese sauce, broccoli, tomato brunoise	875
■ Milanese risotto saffron flavoured risotto, green peas, arugula	875
■ Trio of mushroom risotto porcini, button, shiitake	875
■ Seafood risotto prawns, baby octopus, calamari	875
■ Gnocchetti Bolognese tenderloin bolognese, fresh basil	825
■ Blue cheese gorgonzola, mozzarella, fresh tomato, rocket leaves	750
■ Quattro Formaggio mozzarella, cheddar, smoked cheese, gorgonzola	750
■ Verdure mushrooms, peppers, mozzarella, artichoke, black olives, capers	750
■ Margarita tomato, mozzarella, basil	600
■ Diavola pepperoni, mozzarella, black olives, crushed chilli	875
■ Chicken tikka peppers, onions, mozzarella, fresh coriander	750

Pizza Thin crust from the wood fired oven

Sandwiches

 Falafel shawarma wrap pita bread, falafel, hummus, tahina, pickled vegetables	600
 Ciabatta sandwich grilled zucchini, peppers, rucola leaves, cream cheese, basil pesto, toasted ciabatta	600
 Vegetarian sandwich choice of vegetarian fillings – tomato, cucumber, cheese, onion, lettuce, grilled vegetables, olives with choice of home-made white, whole wheat or multi-grain bread prepared grilled, toasted or plain	575
 Salmon bagel smoked salmon, pickled onion, caper mayonnaise, cucumber carpaccio	825
 Steak sandwich pepper crusted tenderloin, sautéed onion, mushrooms, crispy salad leaves, blue cheese, toasted rye baguette	775
 The Mynt BLT crispy bacon, lettuce, fresh tomato, avocado salsa, toasted corn bread	775
 Chicken focaccia grilled chicken, ham, fried egg, cheese, sun-dried tomato flavoured focaccia	700
 Chicken shawarma wrap pita bread, shawarma spiced chicken, garlic aioli, pickled vegetables	700
 Non-vegetarian sandwich choice of non-vegetarian fillings – grilled chicken/ tuna/ ham/ egg with choice of home-made white, whole wheat or multi-grain bread prepared grilled/ toasted or plain	700
 American burger tenderloin mince burger, cornichons, grilled onions, mushrooms, cheddar cheese, toasted sesame bun	650

International Mains

<input checked="" type="checkbox"/>	Chestnut and potato crepes savoury crepes, fondue of chestnut and jalapeño, saffron sauce, mixed greens	750
<input checked="" type="checkbox"/>	Artishawki batata meshwi artichoke stuffed potatoes, iranian almond pilaf, cream and dried chilli sauce	750
	Tagine moroccan tomato and ginger stew, chermoula couscous	
<input checked="" type="checkbox"/>	Vegetables	750
<input checked="" type="checkbox"/>	Lamb shanks	1050
<input checked="" type="checkbox"/>	Chilean sea bass Caper gremolata, pearl barley, preserved tomato, sweet corn puree	2600
<input checked="" type="checkbox"/>	Oven roasted New Zealand lamb rack black eyed bean cassoulet, root vegetables	1550
<input checked="" type="checkbox"/>	Roasted Norwegian salmon creamed soft polenta, caponata, sauce vierge	1150
<input checked="" type="checkbox"/>	Grilled tenderloin Fillet potato and parsley dumplings, butter poached vegetables, red wine jus	1050
<input checked="" type="checkbox"/>	Fish n' chips batter fried fish, tartare sauce, french fries	950
<input checked="" type="checkbox"/>	Slow roasted chicken mushroom ragout, spinach, shallot jus	850

Regional Mains

 Subz biryani vegetable and basmati rice pilaf, cucumber and onion raita, salan gravy	700
 Bhindi do pyaaza sautéed okra, onion and tomato gravy	650
 Aloo bahar choice of aloo gobhi, aloo methi, aloo jeera	650
 Broccoli and asparagus usli steamed lentils, tempered coconut, red chilli	650
 Menthi vankaya andhra style aubergine, fenugreek and onion Masala	650
 Dal tadka slow cooked lentil stew, tempered garlic and chilli, fresh coriander	650
 Paneer aap ki pasand choice of paneer makhni, palak paneer, paneer lababdar	650
 Pachakari stew and appam ginger and pepper flavoured vegetable and coconut milk stew	650
 Khichdi choice of plain or Masala	600
 Calicut prawn curry malabari coriander, tamarind and coconut gravy	1050
 Murgh biryani chicken and basmati rice pilaf, cucumber and onion raita, salan gravy	900

Regional Mains

 Pork belly vindaloo pork with fat, potatoes, goan style onion and vinegar gravy	925
 Kottayam fish curry Kerala style curry, coconut milk, kudampuli	925
 Kareli ka salan braised lamb, hyderabadi tomato and dried coriander gravy	850
 Murgh lababdar chicken tikka, tomato and fenugreek gravy	875
 Kozhi vartha curry chicken curry, whole spice and roasted coconut masala	875

Accompaniments

 Curd rice	300
 Steamed basmati rice	200
 Raita	175
 Plain yoghurt	150
 Malabari paratha	150
 Phulka	150
 Chapathi	150
 Appam	150

All Indian curries are served with Indian breads or rice, tandoor baked specialties are only available from 12 noon to 3 pm and from 7:30 pm to 12 midnight.

Kids Menu

<input type="checkbox"/>	Popeye's alfredo penne, cheese, garlic, sweet corn	425
<input type="checkbox"/>	Goffey's margarita 9" pizza, tomato, cheese, basil	425
<input type="checkbox"/>	Oregano fries	325
<input type="checkbox"/>	Onion rings	225
<input type="checkbox"/>	French fries	225
<input type="checkbox"/>	Garlic toast	150
<input type="checkbox"/>	Tom & Jerry's arrabiata farfalle, chicken, tomato, chilli, basil, olives	475
<input type="checkbox"/>	Simba's chicken pizza 9" pizza, chicken, vegetables, tomato, cheese	475
<input type="checkbox"/>	Doraemon's Fish fingers crumb fried fish, french fries, tartare sauce	425

Desserts

<input checked="" type="checkbox"/>	Baklava layered phyllo pastry and nuts, cinnamon dusted vanilla ice cream	400
<input checked="" type="checkbox"/>	Indian desserts choice of home-made gulab jamun, rasmalai or anjeer ka halwa	400
<input checked="" type="checkbox"/>	Ice cream choice of vanilla, chocolate, strawberry, mango, coffee or butterscotch	400
<input checked="" type="checkbox"/>	Dark chocolate mousse 80 % belgian grand cru chocolate, short crust biscuit, evoo, maldon sea salt	375
<input checked="" type="checkbox"/>	Seasonal fruit platter or fruit salad	350
<input type="checkbox"/>	Tiramisu coffee, mascarpone, cocoa dust, biscotti wafer	400
<input type="checkbox"/>	Caramelized apple tart warm caramel and apple fudge, crème anglais, vanilla ice cream	400
<input type="checkbox"/>	German's chocolate slice Coconut cream, pecan nut, strawberry coulis	400
<input type="checkbox"/>	Raspberry and mascarpone crumble oatmeal crumble, almond frangipane, blueberry compote, vanilla ice cream	400
<input type="checkbox"/>	The Mynt warm chocolate pudding signature chocolate lava fondant, brandy sauce, rum soaked raisins, vanilla ice cream	375

All prices are exclusive of taxes and inclusive of facilities and services.



The Taj West End
Bangalore

Art of Afternoon Tea



Enjoy a traditional English afternoon tea or our own Indian High Tea at the spectacular Mynt Verandah amidst colonial splendor.



English Afternoon Tea

Roast tenderloin and horseradish sandwich

Crispy fish finger with tartare sauce

Open sandwich of smoked salmon

or

English cucumber and sandwich

Mushroom duxelle vol au vents

Open sandwich of eggplant

and

Baked lemon tart

Frosted cup cake

Cranberry orange tea scones
served with Devonshire cream and homemade
strawberry preserve

Coffee macaroons

Dundee cakes



Indian High Tea

Kheema samosa

Chicken tikka sandwich

or

Aloo mutter samosa

Bombay aloo toastie

and

Mirchi bhajji

Gun powder idli

Shakkarpore

Murukku

Naan khatai

Dharwar pedha



Beverages

Choice of any one

Darjeeling Tea

Assam Tea

Lavazza Espresso Italiano

Lavazza Cappuccino Italiano

Lavazza Latte

Lavazza Decaff

Lavazza Freshly Brewed Coffee

Masala chai

Dakshin kapi

Badam milk

Nariyal paani

Nimbu chai

Time: 15:30 hours to 1800 hours

Rate- 1050 plus government taxes

COMMON FOOD ALLERGENS

Milk

Egg

Peanut

Tree nut

Fish

Shellfish

Soy

Gluten

Rye, Barley, Wheat

Monosodium Glutamate

Ajinomoto

Sulphur

Sesame seed

Celery

Mustard

Vegetarian

Non vegetarian

LUNCH AND DINNER

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	Mulligatawny Anglo-Indian style curry flavoured lentil and coconut soup	
<input checked="" type="checkbox"/>	Classic	400
<input checked="" type="checkbox"/>	Chicken	450
<input checked="" type="checkbox"/>	Chicken noodle soup thyme flavoured chicken broth, vegetables, noodles	450
<input checked="" type="checkbox"/>	Lamb harira mediterranean lamb broth, tomato, chickpea	450
<input checked="" type="checkbox"/>	Mezze sampler hummus, tabbouleh, rahib, tzaziki, spinach fattayer, pita bread	800
<input checked="" type="checkbox"/>	The Mynt Cheese plate international cheese selection, crackers, dried fruits	750
	The Mynt Caesar salad	
<input checked="" type="checkbox"/>	lettuce, parmesan dressing, garlic croutons, parmesan flakes	650
<input checked="" type="checkbox"/>	lettuce, anchovy dressing, bacon, garlic croutons, parmesan flakes	700
<input checked="" type="checkbox"/>	Greek salad cucumber, tomato, onion, feta, kalamata olives	600
<input checked="" type="checkbox"/>	Poached pear and romaine fresh tomato, spiced walnuts, gorgonzola cheese	600

Salad and Appetizers

Salad and Appetizers

■ Mixed leaf salad choice of dressing – herb vinaigrette, maple citrus vinaigrette, sesame balsamic dressing or caper lime mayonnaise	550
■ Caprese mosaic bocconcini, marinated tomatoes, basil	550
■ Duo of melon watermelon, musk melon, mint, feta, mixed greens	550
■ Hummus chickpea and sesame dip, pita bread	550
■ Tabbouleh flat leaf parsley, broken wheat, fresh tomatoes, onions, pita bread	550
■ Rahib roasted aubergine and pine nut relish, peppers, onion, cumin, pita bread	550
■ Fattayer baked parcels of spinach and pine nuts, tahina sauce	550
■ Bruschetta garlic toast, tomato, bocconcini, basil	550
■ Parma ham and melon platter prosciutto di parma, muskmelon slices, crushed black pepper	1150
■ Gamberoni fritti batter fried shrimp, garlic aioli dip	900
■ Lamb sambousek crisp parcels of lamb mince and pine nuts, garlic aioli dip	600

Indian Appetizers

█ Dakshin paneer tikka	tandoor roasted cottage cheese and peppers spiced with ground curry leaf and mustard	600
█ Pav bhaji	bombay style spiced vegetable curry, buttered 'pav' bread, onion and cucumber salad	600
█ Urlai roast	sautéed baby potatoes, chettinad style podi Masala	600
█ Baby corn kurumelagu fry	crisp baby corn fritters tossed with black pepper and curry leaf	600
█ Dosa	choice of plain, masala, mysore or podi	600
█ Konju varthathu	kerala style prawns, lime, red chili, curry leaf	875
█ Meen varuval	tawa fried fish, red chilli, cumin, lime	875
█ Pepper lamb chops	Anglo-Indian spiced lamb, black pepper and onion Masala	825
█ Murgh malai tikka	tandoor roasted chicken flavoured with cream, chilli and cardamom	700
█ Chicken 65	crisp fried chicken flavoured with red chilli, ginger and garlic	725

Tandoor baked specialties are only available from 12 noon to 3 pm and from 7:30 pm to 12 midnight.

Pasta
Choice of pasta
Penne rigate
Farfalle
Fussilli
Spaghetti
Fettucini

<input checked="" type="checkbox"/> Pomodoro tomato, basil	750
<input checked="" type="checkbox"/> Pesto basil pesto, parmesan flakes	750
<input checked="" type="checkbox"/> Mushroom creamy mushroom ragout, thyme	750
<input checked="" type="checkbox"/> Aglio olio peperoncino garlic, fresh red chilli, olive oil	750
<input type="checkbox"/> Bolognese tenderloin bolognese, fresh basil	900
<input type="checkbox"/> Frutti di mare prawns, mussels, squid, fresh tomato, parsley	900
<input type="checkbox"/> Carbonara bacon, eggs, cream, parmesan, crushed black pepper	900
<input type="checkbox"/> Putanesca anchovies, caper, olives, parsley, fresh tomatoes	900

Gnocchi and Risotto

Pizza Thin crust from the wood fired oven

<input checked="" type="checkbox"/>	Beetroot gnocchi home-made gnocchi, gorgonzola cheese sauce, broccoli, tomato brunoise	875
<input checked="" type="checkbox"/>	Milanese risotto saffron flavoured risotto, green peas, arugula	875
<input checked="" type="checkbox"/>	Trio of mushroom risotto porcini, button, shiitake	875
<input type="checkbox"/>	Seafood risotto prawns, baby octopus, calamari	875
<input type="checkbox"/>	Gnocchetti Bolognese tenderloin bolognese, fresh basil	825
<input checked="" type="checkbox"/>	Blue cheese gorgonzola, mozzarella, fresh tomato, rocket leaves	750
<input checked="" type="checkbox"/>	Quattro Formaggio mozzarella, cheddar, smoked cheese, gorgonzola	750
<input checked="" type="checkbox"/>	Verdure mushrooms, peppers, mozzarella, artichoke, black olives, capers	750
<input checked="" type="checkbox"/>	Margarita tomato, mozzarella, basil	600
<input type="checkbox"/>	Diavola pepperoni, mozzarella, black olives, crushed chilli	875
<input type="checkbox"/>	Chicken tikka peppers, onions, mozzarella, fresh coriander	750

Sandwiches

■ Falafel shawarma wrap	
pita bread, falafel, hummus, tahina, pickled vegetables	650
■ Ciabatta sandwich	
grilled zucchini, peppers, rucola leaves, cream cheese, basil pesto, toasted ciabatta	650
■ Vegetarian sandwich	
choice of vegetarian fillings – tomato, cucumber, cheese, onion, lettuce, grilled vegetables, olives with choice of home-made white, whole wheat or multi-grain bread prepared grilled, toasted or plain	600
■ Salmon bagel	
smoked salmon, pickled onion, caper mayonnaise, cucumber carpaccio	900
■ Steak sandwich	
pepper crusted tenderloin, sautéed onion, mushrooms, crispy salad leaves, blue cheese, toasted rye baguette	850
■ The Mynt BLT	
crispy bacon, lettuce, fresh tomato, avocado salsa, toasted corn bread	850
■ Chicken focaccia	
grilled chicken, ham, fried egg, cheese, sun-dried tomato flavoured focaccia	750
■ Chicken shawarma wrap	
pita bread, shawarma spiced chicken, garlic aioli, pickled vegetables	750
■ Non-vegetarian sandwich	
choice of non-vegetarian fillings – grilled chicken/ tuna/ ham/ egg with choice of home-made white, whole wheat or multi-grain bread prepared grilled/ toasted or plain	750
■ American burger	
tenderloin mince burger, cornichons, grilled onions, mushrooms, cheddar cheese, toasted sesame bun	700

International Mains

● Chestnut and potato crepes savoury crepes, fondue of chestnut and jalapeño, saffron sauce, mixed greens	750
● Artishawki batata meshwi artichoke stuffed potatoes, iranian almond pilaf, cream and dried chilli sauce	750
Tagine moroccan tomato and ginger stew, chermoula couscous	
● Vegetables	750
● Lamb shanks	1050
● Chilean sea bass Caper gremolata, pearl barley, preserved tomato, sweet corn puree	2600
● Oven roasted New Zealand lamb rack black eyed bean cassoulet, root vegetables	1550
● Roasted Norwegian salmon creamed soft polenta, caponata, sauce vierge	1150
● Rubian meshwi mediterranean style charcoal grilled prawns, cucumber tzazki, harissa potatoes, rocca salad	1050
● Grilled tenderloin Fillet potato and parsley dumplings, butter poached vegetables, red wine jus	1050
● Fish n' chips batter fried fish, tartare sauce, french fries	950
● Slow roasted chicken mushroom ragout, spinach, shallot jus	850

Regional Indian cuisine

■ Subz biryani	vegetable and basmati rice pilaf, cucumber and onion raita, salan gravy	750
■ Bhindi do pyaaza	sautéed okra, onion and tomato gravy	700
■ Aloo bahar	choice of aloo gobhi, aloo methi, aloo jeera	700
■ Broccoli and asparagus usli	steamed lentils, tempered coconut, red chilli	700
■ Menthi vankaya	andhra style aubergine, fenugreek and onion Masala	700
■ Dal tadka	slow cooked lentil stew, tempered garlic and chilli, fresh coriander	700
■ Paneer aap ki pasand	choice of paneer makhni, palak paneer, paneer lababdar	700
■ Pachakari stew and appam	ginger and pepper flavoured vegetable and coconut milk stew	700
■ Khichdi	choice of plain or Masala	650
■ Calicut prawn curry	malabari coriander, tamarind and coconut gravy	1150
■ Murgh biryani	chicken and basmati rice pilaf, cucumber and onion raita, salan gravy	1000

Regional Indian cuisine

■	Pork belly vindaloo pork with fat, potatoes, goan style onion and vinegar gravy	925
■	Kottayam fish curry Kerala style curry, coconut milk, kudampuli	925
■	Kareli ka salan braised lamb, hyderabadi tomato and dried coriander gravy	850
■	Murgh lababdar chicken tikka, tomato and fenugreek gravy	875
■	Kozhi vartha curry chicken curry, whole spice and roasted coconut masala	875

Accompaniments

●	Curd rice	300
●	Steamed basmati rice	200
●	Raita	175
●	Plain yoghurt	150
●	Tandoori roti	150
●	Naan	150
●	Malabari paratha	150
●	Phulka	150
●	Chapathi	150
●	Appam	150

All Indian curries are served with Indian breads or rice, tandoor baked specialties are only available from 12 noon to 3 pm and from 7:30 pm to 12 midnight.

Mysore Maharaja cuisine

■ Mysore bonda	deep fried lentil dumpling with traditional coconut chutney	650
■ Mysore Masala Dosa	spicy dosa with red chutney as base and stuffed with potato and onion mixture	650
■ Hulli tovve	traditional vegetables preparation cooked with lentil	700
■ Bissibelebath	spicy rice preparation with lentil and vegetables	700
■ Masala chops	green herb marinated lamb chops	900
■ Koli saaru	rustic style traditional chicken curry prepared by people settled in old mysore province	950

Desserts

<input checked="" type="checkbox"/>	Baklava layered phyllo pastry and nuts, cinnamon dusted vanilla ice cream	450
<input checked="" type="checkbox"/>	Indian desserts choice of home-made gulab jamun, rasmalai or anjeer ka halwa	450
<input checked="" type="checkbox"/>	Ice cream choice of vanilla, chocolate, strawberry, mango, coffee or butterscotch	425
<input checked="" type="checkbox"/>	Dark chocolate mousse 80 % belgian grand cru chocolate, short crust biscuit, evoo, maldon sea salt	425
<input checked="" type="checkbox"/>	Seasonal fruit platter or fruit salad	400
<input type="checkbox"/>	Tiramisu coffee, mascarpone, cocoa dust, biscotti wafer	450
<input type="checkbox"/>	Caramelized apple tart warm caramel and apple fudge, crème anglais, vanilla ice cream	450
<input type="checkbox"/>	German's chocolate slice coconut cream, pecan nut, strawberry coulis	450
<input type="checkbox"/>	Raspberry and mascarpone crumble oatmeal crumble, almond frangipane, blueberry compote, vanilla ice cream	450
<input type="checkbox"/>	The Mynt warm chocolate pudding signature chocolate lava fondant, brandy sauce, rum soaked raisins, vanilla ice cream	425

All prices are exclusive of taxes