

Polo Lounge

DESSERTS

MINT DELICE* 20

Malted Vanilla Mousse
Flourless Chocolate Cake, Bing Cherries
Mint & Cocoa Nib Ice Cream

PASSION OPERA CAKE 20

Coffee-Infused Sponge Cake
Green Cardamom Crèmeux, Opalys Mousse
Coffee Streusel, Vanilla Marshmallow

STRAWBERRIES & CREAM* 20

Harry's Berries 'Mara des Bois' Sorbet
Light Cream Parfait, Summer Basil
Nata de Leche

CINCO LECHEs CAKE 20

Five Milk-Soaked Cake, Gooseberry Jam
Crème Fraîche Whipped Cream
Toasted Pistachios, Sea Salt

ALL THINGS APRICOT* 20

Apricot Espuma, Apricot Caramel
Bitter Almond Seed, Vanilla Ice Cream
Poached Apricot

THE CLASSICS

Polo Lounge **CARROT CAKE 18**

Pineapple & Pecan Studded Carrot Cake
Toasted Coconut
Traditional Cream Cheese Frosting

OLD-FASHIONED CHOCOLATE CAKE 18

Five- Layer Devil's Food Cake
Dark Chocolate Frosting, Crunchy Pearls
Chantilly Cream

NEW YORK CHEESECAKE 18

White Chocolate Cheesecake
Graham Cracker Crumbs
House-Made Strawberry Jam

CRÈME BRÛLÉE 18

Tahitian Vanilla Bean-Infused Crème Brûlée
Summer Berries, Orange Sambuca Biscotti

SEASONAL FRUIT TART 18

Polo Lounge **CHOCOLATE SOUFFLÉ** 30**

Vanilla Sauce, Whipped Cream

SOUFFLÉ OF THE DAY 30**

Vanilla Sauce, Whipped Cream

ASSORTED HOUSE-MADE ICE CREAMS AND SORBET 20

Polo Lounge denotes a signature Polo Lounge dish

*Gluten-free

**Please allow 20 minutes for baking