

# DESSERT

## CITRUS GLOBE 28

Champagne Sabayon, Sudachi-Mandarin Sorbet  
Candied Orange

## RUM BABA 28

Opalys White Chocolate Ganache, Roasted Pineapple Sorbet  
Aged Dark Rum

## BLACK FOREST MOUSSE BAR 28

Manjari Dark Chocolate Mousse, Morelo Cherry Coulis  
Flourless Chocolate Cake

## CHOCOLATE SOUFFLÉ\* (PL) 38

Vanilla Sauce, Whipped Cream

## PAUL'S PB SUNDAE 32

*Available for a limited time*

Last Crumb x The Beverly Hills Hotel Peanut Butter Cookie  
Ice Cream, Salted Peanuts, Caramelized Bananas  
Maraschino Cherries, Classic Hot Fudge, Whipped Cream

## HOUSE-MADE ICE CREAMS & SORBET 24

Assorted Flavors

## THE CLASSICS

### CARROT CAKE 24

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

### OLD-FASHIONED CHOCOLATE CAKE 24

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

### NEW YORK CHEESECAKE 24

White Chocolate Cheesecake  
Graham Cracker Crust, House-Made Strawberry Jam

### CRÈME BRÛLÉE 24

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

### SEASONAL PIE 24

(PL) Denotes a signature Polo Lounge dish  
\* Please allow 20 minutes for baking