

Polo Lounge

DESSERTS

HAZELNUT CHOCOLATE BAR 25

Milk Chocolate Mousse, Salted Caramel, Candied Hazelnut

PEACHES AND CREAM 20

Vanilla Custard, Olive Oil, Peach Scented Jelly, Verjus Sorbet, Tarragon

LEMON MERINGUE 20

Lemon Cream, Olive Oil Sponge Cake, Fennel Pollen Meringue

FLOWER TERRARIUM 25

Violet Espuma, Bergamot Gelato, Rasperry, Edible Flowers

PASTELITOS 20

Guava Jam, Dulce de Leche, Ricotta Cloud, Carmelized Puff Pastry

AVOCADO KEY LIME 20

Haas Avocado Mousse, Lime Glaze, Cardamom Streusel, Coconut Meringue

HOMEMADE ICE CREAM & SORBET 20

Polo Lounge **CHOCOLATE SOUFLÉ** 30**

Vanilla Sauce, Whipped Cream

SOUFLÉ OF THE DAY 30**

Vanilla Sauce, Whipped Cream

GRAND CHOCOLATE SOUFLÉ* 185**

Vanilla Sauce, Whipped Cream

Serves 5 – 6

Polo Lounge denotes a signature Polo Lounge dish

**Please allow 20 minutes for baking

***45 minutes for baking