



HOTEL ELDORADO

L A K E S I D E S I N C E 1 9 2 6

DESSERTS

Curated by Executive Pastry Chef, Bikram Sandhu

CHOCOLATE HAZELNUT PATE ~ 16

Matcha micro sponge, citrus caviar, orange confit, chocolate swirl, chocolate meringue (GF)

BAKED ALASKA ~ 17

A layer of cake, duo of ice cream, toasted meringue, fresh berries, bourbon sauce (NF)

STRAWBERRY AND ELDERFLOWER CHEESECAKE ~ 15

Elderflower jelly, cremeux, strawberry basil coulis, white chocolate (GF, NF)

CITRUS BRÛLÉE ~ 15

Dried fruit biscotti, apple chips, fresh fruit, orange candy (NF)

HOUSEMADE ICE CREAM & SORBETS ~ 15

Fresh fruit, apple chips, chocolate stick (G, NF)

