



**EMBERZ**  
Restaurant & Bar

## DESSERTS

### **POTTED CHEESECAKE \$15**

berry sorbet, almond crumb, berry textures.  
**GF**

### **GINGERBREAD PUDDING \$15**

butterscotch, vanilla bean ice cream, chantilly crème.

### **VANILLA BEAN CRÈME BRULÉE \$15**

lemon shortbread, soft cream.  
**GF**

### **70% DARK CHOCOLATE AMARETTO MARQUISE \$15**

mascarpone cream, mandarin, savoirdi crush.

### **BAKLAVA CUSTARD TART \$15**

Turkish delight, coconut yoghurt, maple.  
**VEGAN**

**DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN**

Nutritional, allergen, and dietary details are provided for guidance.  
Our kitchen handles gluten, dairy, nuts, soy, eggs, shellfish, and other allergens,  
and cross-contamination may occur.

If you have allergies or dietary needs, please inform our staff.  
We take care in preparation, but we cannot guarantee an  
allergen-free environment.