

# DESSERT MENU

## LA BOHEME LOS ANGELES

### MASCARPONE & MAPPLE SYRUP



#### DUET MASCARPONE AND MAPPLE SYRUP

Mascarpone and mapple syrup cream with a tonka milk chocolate  
on the centre and crispy praline  
Served with a rich milk ice cream

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### FRENCH VANILLA



#### VANILLA CREME BRULEE AND GREEN APPLE SHERBET

Vanilla creme brulle with dry apple chips and green apple sherbet, lemon  
grass and passion sauce

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### EXOTIC



#### EXOTIC EMULSION

Manguo cream and cinamon pineapple jam, fresh manguo and yusu zest  
Coconuts milk emulsion and lytchee sherbet, strawberry tuile.

## LEMON



### **STRAWBERRY AND LEMON FUSION**

Strawberry jelly, strawberry jam, fresh strawberry with lime zest and lemon sherbet.  
Strawberry juice and lemon sherbet. Strawberry chips.

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## PRALINE



### **CRUSTY PAVE PRALINE**

Hazelnut soft biscuit and crispy praline, milk chocolate cream and slices of dark chocolate. Coffee granite.  
Praline ice cream and milk sauce.

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## SALTY CARAMEL



### **HOT CHOCOLATE CAKE AND SALTY CARAMEL ICE CREAM**

Hot chocolate cake with a soft heart and cacao bean tuile on the top.  
Salty caramel ice cream and milk emulsion around.