

DESSERT

Mango Tart - \$6.99

Buttery, golden tart shells filled with silky mango custard and topped with juicy diced mango for a rich tropical indulgence

Warm Date Pudding - \$14.99

Dark chocolate and toasted pecan crumb, warm rich butterscotch sauce, Tahitian vanilla ice cream

Crème Caramel Delight - \$14.99

Delicious creme Caramel mousse, Orange & strawberry compote, macadamia crumbs

The Amber Pecan Tart - \$14.99

Toasted pecans in maple-amber reduction, shortbread crumble, vanilla ice cream

The Crimson Escape - \$15.99

Rich vanilla cheesecake, coconut crumble base, strawberry compote, brown butter sable crumbs, micro-mint

Valrhona Chocolate 2 Ways - \$15.99

Made with rich 70% dark chocolate ganache, topped with silky chocolate mousse and a crunchy meringue centre for a delightful surprise

Mango Meets Coconut - \$15.99

Golden Butter Crumble, Light Coconut Mousse, Mango & Coconut Compote, Mango Coulis

Banana Split Ice Cream - \$13.99

Vanilla, Strawberry, Chocolate. Topping of Chocolate Sauce

Choco Berry Cheesecake (Vegan) - \$13.99

Rich chocolate cake topped with indulgent choco cheesecake and a luscious boysenberry topping

Dessert Delight Tasting Platter for Two - \$27

Pick any two of your favourite desserts and enjoy the perfect sweet treat for sharing

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