



DESSERTS

CHI CHI

white chocolate coconut mousse, pineapple crèmeux, Grey Goose vodka jelly, mandarin orange fluid gel

8

MANGO MOUSSE

almond dacquoise sponge, meringue, coconut sticky rice, coconut ice cream

8

KOREAN CINNAMON PECAN HOTCAKE

Nutella crème fraîche, brûléed banana, purple yam ice cream, brown butter ice cream, lychee sorbet

8

HOUSE MADE SORBETS ^{GA}

chef's daily inspiration

7

HOUSE MADE CHOCOLATE BON BONS ^{GA}

daily flavours

3½ A PIECE



ESPRESSO MARTINI **20Z**

Grey Goose vodka, cacao infused cold-brew coffee served on the rocks

15

^{GA} GLUTEN AWARE – while no products containing gluten are used in the preparation of these items, please be aware that our kitchen is not completely gluten free

PASTRY CHEF ELY SALAR
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