

After Eight

"A refreshing minty gelato with a chocolate variegato, decorated with After Eight mints."



Amarena Cherry

"A white gelato base with a generous Amarena Cherry variegato."



Biscotti

"A slightly sweet cookie based gelato with a Famous Amos variegato, decorated with whole cookies and a chocolate chip cookie sauce."



**Belgian Chocolate** 

"Top Selling Flavour. The finest unsweetened dark chocolate produces a rich and intense gelato, a must for chocolate lovers.



#### Cookies & Cream

"A contemporary classic, fresh creamy gelato with an Oreo variegato."



Chilli, Ginger & Lemongrass

Asian herbs & spices."

Gelato made with blend of

**Green Tea** 

"For those who do not have a sweet tooth and enjoy the refreshing taste of Matcha Green Tea, this is the ideal choice."



Gula Melaka & Coconut

A famous Gula Melaka creation, blending the traditional local palm sugar with a hint of coconut."



**New York Cheesecake** 

"A silky smooth gelato from The Big Apple with a strawberry variegato.



Pistachio

"The corner-stone of artisan gelato, made only from the finest Sicilian Pistachios.'



#### Rocher

"Top Selling Flavour. A gelato blend of Turkish Hazelnut and Chocolate. Based upon the famous Rocher Chocolate by Italian chocolatier Ferraro Spa.



## Salted Caramel

"Top Selling Flavour, Rich creamy caramel gelato with a pinch of salt."



Snickers

"A peanut based gelato with caramel, chocolate and whole peanut variegato. Just like the famous chocolate bar.



Stracciatella

"A creamy dairy gelato. A hint of vanilla & shards of chocolate that melt in the mouth."



Madagascar Vanilla

"A gelato flavoured with only the finest quality vanilla pods from Madagascar."



Tiramisu

"The classic Italian dessert. Savoiardi sponge infused with coffee, folded into a creamy smooth gelato."



Christmas Pudding

"With mixed fruits, caramel, hazel nut, coco & cinnamon. A sumptuous treat that perfectly compliments to your festive feast."













# Assam Boi with Apple & Tangy Lime

"A nostalgic, refreshing sorbet inspired by the taste of sour plum (assam boi), blended with green apple and lime."



Lemon "Sharp, simple & refreshing!"



Coconut

"Pure white coconut sherbert enhanced with fresh coconut water."



Mango "A sweet sorbet for lovers of mango."



Coconut & Green Tea

"Gentle taste of coconut, enhanced

**Mixed Berries** 

"A vibrant sorbet made from our special blend of Forest Berries."



**Passion Fruit** "An exotic sorbet, perfect for our hot tropical climate."



Strawberry "The classic taste of summer, available in both sherbert & sorbet styling."



Strawberry, Basil & Mint

"A new variation of the universally loved strawberry in an exciting twist."



Coconut & Belgian Chocolate "An extremely clever creation. Soft coconut in the front, good vanilla back and a hint of chocolate grows satisfyingly in the mouth."



Mandarin Orange

"This refreshing dessert is a pick-me-up after a rich dinner. Perfect choice to close a feast."



Pineapple

"Cool down on a hot summers night with this deliciously smooth creation."



**Durian** 

"The King of Fruit transformed into a cool, rich, delicious gelato."



### Mangosteen

"Queen of Fruit Mangosteen; a perfect harmony between the aroma and sweetness of lychee, passion fruit, peach and grape.'





Cherry & Redcurrant "Morello cherries & French plain, strawberry or mango variegato redcurrants, blended to make a slightly sweet & sour sherbert."





Strawberry Variegato "A delicate yogurt based gelato.

Simple."









