



La D'Oro

La D'Oro Delicate Made Pastry

Exquisite Desserts by Chef Ohata Keiichi

Desserts all carefully curated by Pastry Chef Ohata Keiichi, previously from a renowned Michelin-starred restaurant in Osaka, embody a harmonious blend of traditional Japanese flavours and innovative techniques. Chef Ohata's unwavering commitment to culinary excellence is evident in every meticulously crafted dessert that graces our menu.

Strawberry Shortcake

Valrhona White Chocolate | Madagascar Vanilla |
Lavender & Strawberry Coulis

\$16 / piece

Noce

Pecan Praline | Valrhona Chocolate | Salted Caramel

\$16 / piece

Mango

Miyazaki Mango | Polvorones | Coconuts

\$22 / piece

Mont Blanc

Waguri Cream | Grand Marnier with Japanese Chestnuts |
Hazelnuts Meringue

\$18 / piece

Idea

Kyoto Matcha Mouse | Passion Fruit Jelly |
Valrhona Blond Chocolate "ORELYS"

\$16 / piece

* All prices are subject to 10% service charge and 8% GST.*