



La D'Oro

**La D'Oro Delicate Made Pastry**

*Exquisite Desserts by Chef Ohata Keiichi*

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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

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**Noce**

Pecan Praline | Valrhona Chocolate | Salted Caramel

\$16 / piece

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**Mango**

Miyazaki Mango | Polvorones | Coconuts

\$22 / piece

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**Mont Blanc**

Waguri Cream | Grand Marnier with Japanese Chestnuts |  
Hazelnuts Meringue

\$18 / piece

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**Idea**

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

\$16 / piece

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**Budou**

Japanese Kyoho grape | Amarone |  
Clove, Cardamon

\$22 / piece

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