

DESSERTS

PINK PEPPERCORN PAVLOVA

mango mousse, peach passionfruit compote, compressed strawberry 14

MODERN BANANA SPLIT

banana ganache, chocolate cookie crumble, salted banana caramel, brulée banana, peanut brandy snap, Chantilly cream, strawberry ice cream 15

WARM BEIGNETS

filled with whipped cream cheese, sprinkled with cinnamon sugar 15

S'MORES CRÉMEUX

dark chocolate crémeux, toasted marshmallow fluff, graham crumbs, hibiscus crystals 14

V OVAL ROOM'S CHOCOLATE

a rich chocolate cake, hazelnut mousse, hazelnut crumble, dark chocolate sorbet 14

FGH SIGNATURE CRÈME BRULÉE

served with Earl Grey shortbread 14

SEASONAL NEW YORK STYLE CHEESECAKE 14

BEVERAGES

FRESH BREWED COFFEE regular or decaf 5

FRENCH PRESS 6

SHEEPDOG COLD BREW Traditional or Ethiopian 6

FRESH STEEPED TEA regular or decaf 5

✓ Vegetarian with some modifications. ✓ Vegan with some modifications. ^(®) No gluten in this dish but may come into contact with traces of gluten. Our kitchen is not a nut-free facility. Taxes and gratuities are not included in the prices. An 18% gratuity will be added to all groups of 7 people or more.