



MOZAMBIK

Dessert Menu



SWEET TREATS



DOUBLE DECKER

R85

Layers of white & dark chocolate mousse on a base of Sacher-Torte chocolate cake finished with a bittersweet chocolate glaze & topped with fine chocolate shavings.

ICE-CREAM & CHOCOLATE SAUCE

R39

An old-school restaurant favourite. Scoops of vanilla ice cream drizzled with hot chocolate sauce.

CHOCOLATE VOLCANO

R89

A rich chocolate Souffle made with fine chocolate & baked to perfection. This self-saucing dessert is filled with a scrumptious molten lava chocolate filling.

CHOCOLATE RISSOLES

R49

Warm pastry pockets filled with decadent Bar-One chocolate served with ice cream & drizzled with hot chocolate sauce.

PASSIONATE LEMON CHEESECAKE

R89

A passionfruit & lemon cheesecake made with whirls of lemon curd & layered over a gingerbread crumble base, topped with granadilla & fruit coulis.

STRAWBERRY PAVLOVA

R59

Meringue base topped with vanilla ice cream, garnished with strawberry meringue, fresh strawberries, mint & strawberry syrup.

MALVA PUDDING

R85

A popular South African dessert made of a caramelized sponge cake with a moist texture, served warm with ice-cream and mint.

VARIOUS FLAVOURED DOM PEDRO'S & IRISH COFFEE'S AVAILABLE.



*Life is uncertain.
Eat dessert first!*