

# Petit Gateau

March 2026

Menu subject to change and availability

<b>Lemon Meringue Tart</b>	9
Lemon curd filled tart, torched Italian meringue and candied lemon	
<b>Earl Grey, Bergamot and Burnt Honey Bar</b>	9
Earl grey mousse, bergamot curd centre, earl grey sable base, burnt honey cream, earl grey gel and honey tuiles	
<b>Pear, Coffee and Hazelnut Pebble</b>	8
Pear mousse, pear compote and coffee soaked hazelnut sponge centres, coffee chantilly and poached pears *vg *df *gf	
<b>Milk Chocolate, Tonka and Hibiscus Bar</b>	9
Tonka bean mousse, milk chocolate cremeux centre, hibiscus sponge, hibiscus chantilly and crystallised chocolate *n *gf	
<b>Mango, Passionfruit and Coconut Cheesecake</b>	8.5
Coconut cheesecake, mango compote centre, coconut base, passionfruit glaze, fresh mango *gf	
<b>Vanilla, Blood Orange and Pistachio Choux Bun</b>	9.5
Choux bun filled with pistachio creme diplomat and blood orange gel, vanilla chantilly top, pistachio cream and roasted pistachios *n	

\*df = dairy free    \*gf = contains no gluten-containing ingredients

\*vg = vegan    \*n = contains nuts