



# DESSERTS

[ ADD ICE CREAM SCOOP: UBE + \$2 OR VANILLA OR MACAPUNO + \$1]

**BIKO (GF\* & DAIRY FREE)** **\$7**

Rice cake made from sticky rice, coconut milk, brown sugar

**CASSAVA CAKE (GF\*)** **\$7**

Sticky cake made from yucca, condensed milk & coconut milk)

**LECHE FLAN (GF\*)** **\$7**

Sweet caramel custard

**BRAZO DE MERCEDES (GF\*)** **\$6**

Soft meringue with lemon custard

**TURON WITH VANILLA ICE CREAM** **\$8**

Plantain wrapped in lumpia wrapper, fried and then topped with sea salt caramel with side of vanilla ice cream

**UBE BREAD PUDDING WITH UBE ICE CREAM** **\$9**

Bread pudding with ube, granola, caramel, served warm and topped with ube ice cream

**UBE PAN DE SAL WITH CHEESE** **\$10**

Two sweet purple yam flavored Filipino brioche bread stuffed with cheese and served warm

**UBE CHEESECAKE** **\$10**

Purple yam cheesecake with nilla wafers & coconut crust

**UBE PIE** **\$9**

Light and creamy purple yam pie with graham cracker crust





**UBE CUPCAKE WITH UBE ICE CREAM** **\$6**

Sweet purple yam cupcake, served with ube ice cream

**HALO HALO (GF\*)** **\$9**

Coconut gel, red mung beans, white beans, jackfruit, sugar palm, fresh ube, leche flan, sweetened condensed milk, ube ice cream & toasted coconut served over shaved ice

**ICE CREAM BOWL** **\$5**

Three scoops of ice cream served with an ube wafer roll\*

**[Choice of: Ube, Vanilla, or Macapuno]**

**FROZEN MANGO FLOAT** **\$9**

Frozen layers of sweet mango with crushed vanilla wafers

**CHOCOLATE BROWNIE WITH VANILLA ICE CREAM** **\$7**

Topped with caramel & chocolate sauce, served with vanilla ice cream

**TRES LECHES** **\$7**

**MANGO MOUSSE CAKE** **\$7**

**FLOURLESS CHOCOLATE CAKE (GF\*)** **\$7**

