



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 **\$10**

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

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	
FROZEN MANGO FLOAT	\$9
Frozen layers of sweet mango & crushed nilla wafers	
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]	
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	\$7
Topped with caramel & chocolate sauce, served with vanilla ice cream	
WARM PANDESAL WITH UBE ICE CREAM	\$8
Topped with cheddar cheese and served with ube ice cream	
TRES LECHES	\$7
MANGO MOUSSE CAKE	\$7
FLOURLESS CHOCOLATE CAKE (GF*)	\$7

