



DESSERTS

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

SAMPLER PLATTER FOR FOUR **\$50**

Individual portions of Ube Bread Pudding, Biko, Cassava Cake, Turon, & Halo Halo

BIKO (GF* VG* V*) **\$7**

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

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

Sticky cake made from yucca, condensed milk & coconut milk

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

Sweet caramel custard

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

Soft meringue with lemon custard

TURON WITH VANILLA ICE CREAM (VG*) **\$8**

Plantain wrapped in lumpia wrapper, fried and topped with sea salt caramel, served with 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 **\$7**

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 with your choice of Ube, Macapuno (coconut), or Vanilla

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**

Light sponge cake made of "tres leches", evaporated milk, sweetened condensed milk, & whole milk

MANGO MOUSSE CAKE **\$7**

Light sponge cake topped with creamy mango mousse

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

Rich dense cake, think of chocolate ganache

