

# Oval ROOM

BRASSERIE

## DESSERTS

### PINK PEPPERCORN PAVLOVA

mango mousse, peach passionfruit compote, compressed strawberry **14.5**

### MODERN BANANA SPLIT

banana ganache, chocolate cookie crumble,  
salted banana caramel, brûlée banana, peanut brandy snap,  
Chantilly cream, strawberry ice cream **15.5**

### WARM BEIGNETS

filled with whipped cream cheese, sprinkled with cinnamon sugar **15.5**

### S'MORES CRÉMEUX

dark chocolate crémeux, toasted marshmallow fluff,  
graham crumbs, hibiscus crystals **14.5**

### OVAL ROOM'S CHOCOLATE HAZELNUT DECADENCE

a rich chocolate cake, hazelnut mousse, hazelnut crumble,  
dark chocolate sorbet **14.5**

### FGH SIGNATURE CRÈME BRULÉE

served with shortbread **14.5**

### SEASONAL NEW YORK STYLE CHEESECAKE **14.5**

## FGH SIGNATURE CAKE

A modern twist on the boxed vanilla funfetti cake.  
Three delicious tiers of fluffy rainbow-flecked vanilla cake,  
separated by layers of rich creamy frosting. **45**




## BEVERAGES

**FRESH BREWED COFFEE** regular or decaf **5**

**FRENCH PRESS** **6**

**SHEEPDOG COLD BREW** Traditional or Ethiopian **6**

**FRESH STEEPED TEA** regular or decaf **5**

 Vegetarian with some modifications.  Vegan with some modifications.  No gluten in this dish but may come into contact with traces of gluten. Our kitchen is not a nut-free facility. Taxes and gratuities are not included in the prices. An 18% gratuity will be added to all groups of 7 people or more.