

NoMI | KITCHEN

Executive Pastry Chef | Jacquelyn Lopez

DESSERT

PILONCILLO CREME BRULEE | 10
madeleines - meringue - strawberry feuillatine

CITRON & MERINGUE PARIS BREAST | 9
lemon curd - meringue - crystalized basil
grapefruit - oplays

POIRE BELLE HELENE CLAFOUTIS | 10
spiced poached pear - dark chocolate sauce
marcona almonds

APPLE GALETTE | 9
cheddar cheese streusel - double vanilla bean ice cream
crystallized walnuts - cider caramel

COOKIES & CANDIES | 8
daily changing selection of Chef's
housemade cookies, sweets & confections

HOUSEMADE ICE CREAMS | 9

peanut butter
cinnamon toast crunch
double vanilla bean
63% chocolate

AFFOGATO | 9
espresso with a scoop of ice cream
citrus almond biscotti

HOUSEMADE SORBETS | 9

coconut
caramel apple cider
calamansi & mezcal
lychee