

# NoMI | KITCHEN

Executive Pastry Chef | Jacquelyn Lopez

## DESSERT

MACARON ICE CREAM SANDWICH | 10

berries & cream - lavender fizzies - fruity pebbles  
roasted strawberry

CHOCOLATE POT DE CRÈME | 9

pandan chiffon - cherry - chocolate earth  
pistachio mousse

FRANGIPANE TART | 10

almond frangipane - stone fruit - brie  
honey & saffron ice cream

FRESH FRUIT | 9

frosé - elderflower & gin geleé - grapefruit pearls  
olive oil - marcona almonds

BUGNES DE PROVENCE | 10

strawberry jam - nutella - vanilla bean crème anglaise

COOKIES & CANDIES | 12

chef's collection of housemade  
cookies, sweets & confections

HOUSEMADE ICE CREAMS | 9

dark chocolate  
strawberries & cream  
double vanilla bean  
campfire marshmallow  
fruity pebble

AFFOGATO | 9

espresso with a scoop of ice cream  
citrus almond biscotti

HOUSEMADE SORBETS | 9

coconut  
melon  
roasted pineapple & cilantro  
frosé  
rhubarb