

# Gigi's Brasserie

## Dessert Menu

### Orange Crème Brulee

Served with a home made biscotti

R 45

### Hazelnut Chocolate Fondant

Served with mascarpone cheese & rich chocolate sauce

R 55

### Riesling Marinated Wild Berries

Served with a white chocolate sauce

R 50

### South African Cheese Platter

South African cheeses served with lavash, fresh fruit and a shot of South African port

R 75

### Hotel Izulu Bread & Butter Pudding

Layers of freshly baked croissant and fresh banana served with homemade vanilla ice-cream and finished with a banana crisp

R 45

### Selection of Ice Creams

Hazelnut, Vanilla, Chocolate fudge & Bubblegum

R 40

*A Selection of Dessert wines, Ports, Liqueurs and Cognac's are available from the bar*