

A GLOSSARY OF
DARK INDULGENCES.

AN ANTHOLOGY OF
DELICIOUS SECRETS.

CHOCOCHROMATIC
\\CHÄ-K(Ə-) KRŌ-'MA-TIK\\

DINE-IN
MENU

CHOCOLATE ICE CREAM BAR

88% VERY DARK CHOCOLATE

Your choice of ice cream on a bed of dark chocolate soil, freshly shaved chocolate, and a double shot of intense 88% dark chocolate on the side.

CHOCOLATE BANANA GRAHAM

Your choice of ice cream on a bed of graham crumbs, slices of fresh banana, with our 66% signature dark chocolate sauce on the side.

SALTED CARAMEL CHOCOLATE

Your choice of ice cream on a bed of dark chocolate soil, vanilla and chocolate tuile, with our house salted caramel sauce on the side.

THE CHOCOLATE AFFOGATO

Your choice of ice cream on a bed of dark chocolate soil, sprinkled with caramelised almonds, served with a double shot of our house espresso.

\$10.0++

MORE THAN 20 CHOCOLATE ICE CREAM FLAVOURS

ICE CREAM PLATED DESSERTS

SIGNATURE FROZEN S'MORES

The American favourite recreated with torched marshmallow on our Signature 80% Dark Chocolate Ice Cream Cookie.

\$12.0++

THE CHOCOLATE BROWNIE MESS

Baked dark chocolate brownie with a scoop of artisanal ice cream of your choice on a splash of dark chocolate sauce, topped with a baked vanilla tuile.

\$16.0++

THE DARK CHOCOLATE RHAPSODY

Playing out your darkest fantasies are two scoops of dark chocolate ice cream paired with dark chocolate macaron and various dark chocolate toppings.

\$16.0++

THE ICE CREAM WAFFLE (2 scoops)

Your choice of ice cream and a topping on a freshly baked waffle.

\$19.0++

THE ICE CREAM SOIRÉE

Choose any three ice cream flavours, served with dark chocolate sauce, caramelised almonds, chocolate and vanilla tuile on a bed of almond crumble.

\$21.0++



DISCOVER THE ORIGIN

A JOURNEY AROUND THE WORLD
CONNECTING WITH THE PUREST ORIGINS

SINGLE ORIGIN CHOCOLATE TASTING AND PAIRING

SINGLE ORIGIN CHOCOLATE PLATTER

Discover both the origin and the art that goes behind the creation of these handcrafted chocolate pastries, each highlighting a different sensory note unique to the origin of the chocolate.

Take the spectrum of cacao from the lowest % to the highest.

\$18.0++



SINGLE ORIGIN CHOCOLATE & COFFEE PAIRING

Your choice of a hot coffee paired with a Single Origin Chocolate Pastry and a 70% Dominican Republic Chocolate Praline.

Selection of Single Origin Chocolate Pastries:

- 65% Ecuador Dark Chocolate Molten Cake
- 72% Venezuela Dark Chocolate Tart
- 75% Tanzania Dark Chocolate Brownie

\$18.0++



SIGNATURE CHOCOLATE CAKES

SIGNATURE DARK CHOCOLATE CAKE

\$9.0++

The quintessential dark chocolate cake with our Signature 66% dark chocolate buttercream layered with fudgy sponge. Our most popular!

Our Signature Dark Chocolate Cake is also available in two other variations:-

SIGNATURE HAZELNUT DARK CHOCOLATE

SIGNATURE MOCHA

SIGNATURE FLOURLESS DARK CHOCOLATE CAKE

\$9.0++

Rich and velvety, this Signature 66% dark chocolate flourless cake is layered with a light chocolate mousse and dusted with dark cocoa.

SPECIALTY SLICED CAKE

\$10.0++

On the canvas of chocolate, we introduce a myriad of flavour pairings:-

BANANA CARAMEL CHOCOLATE SHORTCAKE

LYCHEE ROSE CHOCOLATE SHORTCAKE

VANILLA ESPRESSO SHORTCAKE

DARK CHOCOLATE BASQUE CHEESECAKE

Kindly check on the availability of sliced cakes for the day with the service crew.



SINGLE ORIGIN CHOCOLATE PASTRIES



65% ECUADOR DARK CHOCOLATE MOLTEN CAKE

\$9.5++

Balanced but intensely chocolatey, this molten cake topped with sea salt flakes and dark cocoa oozes with indulgence.



72% VENEZUELA DARK CHOCOLATE TART

\$9.5++

This indulgent tart comprises of a silky-smooth chocolate ganache encased within a buttery, chocolatey tart shell, topped with crumble.



75% TANZANIA DARK CHOCOLATE BROWNIE

\$9.5++

Rich, dark, chocolatey baked brownie drizzled with more chocolate, filled with chopped hazelnuts. Definitely a 10/10.



BEST PAIRED WITH HOT COFFEE AND ARTISANAL ICE CREAM!

SIGNATURE CHOCOLATE DRINKS

SIGNATURE 66% DARK CHOCOLATE

HOT: \$8.0++ ICED: \$9.0++

SINGLE ORIGIN DARK CHOCOLATE

68% Ghana | 70% Costa Rica | 72% Venezuela | 75% Tanzania | 88% Sur del Lago

HOT: \$10.0++ ICED: \$11.0++

EARL GREY CHOCOLATE LATTE

HOT: \$10.0++ ICED: \$11.0++

FROZEN CHOCOLATE CUBE LATTE

DIY with our trio of frozen chocolate cubes, fresh milk and a double shot of our house espresso infused with hazelnut flavour.

\$12.0++

VERY DARK CHOCOLATE MILKSHAKE

Made with our Signature 80% Dark Chocolate ice cream, a real indulgence!

\$12.0++

WHEN CHOCOLATE MEETS COFFEE...

SINGLE ORIGIN MOCHA

Marriage of 75% Tanzania Dark Chocolate with our specialty coffee.

\$8.5++

ICED MOCHA

\$9.5++

HAZELNUT DARK CHOCOLATE COFFEE LATTE

HOT: \$8.5++ ICED: \$9.5++



SPECIALTY COFFEE, TEA, JUICE AND MORE

BLACK COFFEE

Espresso | Long Black*

HOT: \$5.5++ ICED*: \$6.5++

WHITE COFFEE

Flat White* | Latte* | Cappuccino* | Macchiato | Piccolo | Gibraltar

HOT: \$6.0++ ICED*: \$7.0++

THE CHOCOLATE AFFOGATO

Your choice of ice cream on a bed of dark chocolate soil, caramelised almonds, served with a double shot of our house espresso.

\$10.0++

ICED LATTE FLOAT

Your choice of ice cream served with our 66% dark chocolate sauce, fresh milk and a double shot of our house espresso.

\$11.0++



WE SERVE AWESOME COFFEE BY **ALLPRESS**
ESPRESSO

SPECIALTY LOOSE LEAF BREWED TEA

French Earl Grey | Orchid Oolong
Chamomile Garden | Ginger Lemongrass

HOT: \$5.5++ ICED: \$6.5++

SPECIALTY TEA LATTE

Matcha | Genmaicha | Chai

HOT: \$6.5++ ICED: \$7.5++



COLD PRESSED JUICE BY HICJUICE

Superberry | Pure Orange

\$8.0++

ICED CITRUS SODA

Passionfruit | Yuzu

\$7.0++

BOTTLED WATER

\$3.0++

