

Mildreds

DESSERTS

innovative sweets that steal the show

Brown Sugar Creme Brûlée 8.5

vanilla muscovado custard with mixed berry compote

Pistachio Baklava Cheesecake 10.0

velvety pistachio mousse on kataifi roast nut base, pistachio cream, whipped cream, raspberry coulis

Warm Cookie Dough Blondie 11.5

soft chocolate chip cake loaded with ice cream, whipped cream, chocolate malt crumbs, warm chocolate sauce

White Chocolate Tiramisu 9.0

almond sponge cake soaked in coffee, layered with white chocolate mousse

Choco Peanut Butter Bon Bon 3.5

dark chocolate, peanut butter, oat & chia truffles

Add A Scoop Of Ice Cream 2.5

HOT DRINKS

Americano / Espresso 3.1

Flat White / Latte / Cappuccino 3.6

Speciality Lattes 5.0

matcha / chai

Loose Leaf Teas By Rare Tea Co 3.6

speedy breakfast / rare earl grey / jasmine silver / wild rooibos / whole chamomile flowers / hojicha green / da hong pao oolong

Fresh Mint Tea / Fresh Lemon & Ginger Tea 3.0

Hot Chocolate colombia, single origin, 55% 4.0



All our dishes & drinks are plant-based. We request guests to inform us of any allergies. As much as we strive to prevent cross-contamination, traces of allergens may be present. Since everything is freshly prepared in shared spaces and we don't have dedicated nut-free and gluten-free areas. A 12.5% discretionary service charge will be added to your bill to support our staff.

