

Oval ROOM BRASSERIE

DESSERTS

PINK PEPPERCORN PAVLOVA

mango mousse, peach passionfruit compote, compressed strawberry **14**

MODERN BANANA SPLIT

banana ganache, chocolate cookie crumble,
salted banana caramel, brûlée banana, peanut brandy snap,
Chantilly cream, strawberry ice cream **15**

WARM BEIGNETS

filled with whipped cream cheese, sprinkled with cinnamon sugar **15**

S'MORES CRÉMEUX

dark chocolate crémeux, toasted marshmallow fluff,
graham crumbs, hibiscus crystals **14**

OVAL ROOM'S CHOCOLATE HAZELNUT DECADENCE

a rich chocolate cake, hazelnut mousse, hazelnut crumble,
dark chocolate sorbet **14**

FGH SIGNATURE CRÈME BRULÉE

served with Earl Grey shortbread **14**

SEASONAL NEW YORK STYLE CHEESECAKE **14**

FGH SIGNATURE CAKE

A modern twist on the boxed vanilla funfetti cake.
Three delicious tiers of fluffy rainbow-flecked vanilla cake,
separated by layers of rich creamy frosting. **45**




BEVERAGES

FRESH BREWED COFFEE regular or decaf **5**

FRENCH PRESS **6**

SHEEPDOG COLD BREW Traditional or Ethiopian **6**

FRESH STEEPED TEA regular or decaf **5**

 Vegetarian with some modifications.  Vegan with some modifications.  No gluten in this dish but may come into contact with traces of gluten. Our kitchen is not a nut-free facility. Taxes and gratuities are not included in the prices. An 18% gratuity will be added to all groups of 7 people or more.