

THE  
MEAT  
CO. EST. 1976



*The word “dessert” originated from the French word desservir, meaning “to clear the table”. The term dates from the 14th century but attained its current meaning around the beginning of the 20th century when “service a la française” (setting a variety of dishes on the table at the same time) was replaced with “service à la russe” (presenting a meal in courses.)  
And now you know.*

# DESSERT

## Chocolate & Pistachio Fondant (N) 65

Valrhona Manjari chocolate, pistachio praline, mascarpone ice cream & buckwheat crumble

## Nitro Rosewater Rocks (N) 55

Rosewater white chocolate bavaois, loaded with strawberry compote, caramel popcorn, blondie cake, Swiss meringue & almond sauce

## Peanut Butter & Milk Chocolate Mousse (N) 48

Peanut mousse, banana compote, banana ice cream, milk chocolate ganache, peanut crunch

## Brie Cheesecake (N) 50

Brie cheese, walnut crumble, grapefruit sorbet

## Espresso Mascarpone 50

Milk chocolate whipped ganache, coffee-infused mascarpone, chantilly cream, Feuilletine crunch

## Caramel Malva Pudding (N) 65

South African inspired dessert with caramel toffee sauce & Rooibos tea ice cream

## Freshly Made Trio Ice Cream or Sorbet 40

Chef's selection  
Please ask your waiter for our flavours

## The Meat Co Dessert Sharing Platter for 2 (N) 120

Not to be missed!  
The perfect mixture of our signature desserts to tempt your palate

## Chef's Cheese Platter (N) 85

A selection of aged cheese, dried fruits, quince paste, fresh fig, grapes & crackers

(N) Nuts (SS) Sesame Seeds (V) Vegetarian

Please ask your waiter for gluten-free & dairy-free options.

All prices are inclusive of 7% municipality fee, 10% service gratuity & 5% VAT.





