

# MUSEUM OF ICE CREAM

## Dessert Bar Menu

### ice cream



**Single Scoop \$5**



**Double Scoop \$8**

Premium flavours +\$1 per scoop  
+Add ons / Wafer bowl \$2 / Banana bread \$6

### all day desserts

**Freshly baked waffles** / Paired with a scoop of ice cream **\$12**

**Brownie** / Paired with a scoop of ice cream **\$14**

**Ice Cream Cookie Sandwich** **\$14**

**Sprinkle Pool Sundae** / Choice of 3 ice cream flavors served in a Museum Of Ice Cream souvenir bowl, whipped cream and sprinkles **\$20**



Premium flavours +\$1 per scoop

### pastries

by Yeast Side

**Croissant** / All the buttery flaky goodness of the classic comfort pastry **\$5**

**Cinnamon Amann** / Savour every flaky layer in this French classic, complete with the comforting bite of cinnamon spice **\$6**

**Mushroom Danish** / A delightfully umami pastry with the herby indulgence and cheesy crispiness **\$6**

**Scallion & Cheese Scone** / A mix of satisfying crunch and soft toothsome in a meat-free pastry **\$6**

### pizza

Introducing our 12-inch Neapolitan Pizza: fermented for 36 hours, hand-stretched, and baked at 300°C. Enjoy a crispy, airy crust with DOP-certified San Marzano tomatoes and premium Italian flours

**Margherita** / San Marzano tomato DOP, Italian Fiordilatte cheese, fresh basil and a sprinkle of Parmigiano Reggiano DOP cheese **\$21**

**Bianca** / A glorious combination of Fiordilatte and Parmigiano Reggiano DOP cheese, finished with an earthy touch of fresh oregano **\$21**

**Tartufata** / A show-stopping trio of mushrooms, aromatic truffle and a sprinkle of thyme nestled on Parmigiano Reggiano DOP cheese fondue **\$28**

**Salsiccia e Friarielli** / A Neapolitan classic, combination of sausage, turnip tops, Provolone and Parmigiano Reggiano DOP cheese **\$30**

### milkshakes

**MOIC Milkshake** / Choose any 2 flavours **\$10**



Premium flavours +\$1 per scoop

### coffee

by PPP Coffee

**Espresso / Macchiato \$3**

**Long Black \$4**

**Cappucino / Latte \$5**

**Extra shot +\$1 | Make it iced +\$1**

### sips

**Soft Drinks** / Coke, Coke Zero Sprite, Soda **\$3**

**Shirley Temple** / Non-alcoholic pink lemonade **\$5**

**Bottled water \$2.50**

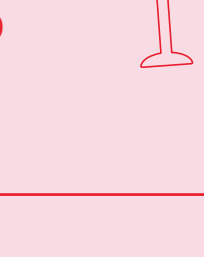
### spirits

**Gin** / Hendricks / Single Shot **\$10**

**Vodka** / Reyka / Single Shot **\$10**

**Rum** / Sailor Jerry Spiced Rum / Single Shot **\$10**

**Whisky** / Monkey Shoulder / Single Shot **\$10**



### beer

**Tiger Beer** / Btl \$7 / Bucket of 5 **\$30**

**Tiger Soju Infused Lager** / Cheeky Plum / Btl **\$8** / Bucket of 5 **\$35**

**Heineken Silver** / Btl **\$8** / Bucket of 5 **\$35**

### wines

#### HOUSE POUR

**Red / White / Rose**  
Glass **\$12** / Btl **\$50**

\*Please check with the guides for selection

**Moet Chandon Champagne** / Btl **\$79**

#### ORANGE

**Bobal Ancestral, Spain**

Bobal  
Off-Beat, Red Berries, Bold  
Btl **\$75**

**Si Rose, France**

Pinot Gris, Gewürztraminer  
Funky, Floral, Punchy  
Btl **\$100**

#### RED

**Moscato Giallo Orange, Australia**

Moscato Giallo  
Off-Beat, Tropical Fruits, Medium Bold  
Btl **\$75**

**L'Abricotier, France**

Grenache Noir, Vermentino, Grenache Blanc, Syrah  
Easy-Drinking, Red Berries, Lean  
Btl **\$75**

**Silvestries, Spain**

Carinyena, Syrah  
Off-Beat, Black Berries, Bold  
Btl **\$95**

#### WHITE

**Winnie Pyrenees Chardonnay, Australia**

Chardonnay  
Off-Beat, Orchard, Medium Bold  
Btl **\$75**

\*Prices are subject to 10% service charge and prevailing government taxes