

THE BANC

Dessert Experience

ALL OUR DESSERTS ARE HOMEMADE, PROMISING A DELIGHTFUL FINALE TO YOUR BANC EXPERIENCE.

Desserts

NUTELLA CHEESECAKE 12

A rich Nutella cream cheese blend on a crunchy Oreo biscuit base, crowned with mixed berries and chocolate drizzle.

BANC BROWNIE 12

Warm chocolate brownie with a rich drizzle of dark chocolate, served with vanilla ice cream.

VANILLA VOLCANO 12

A warm vanilla sponge cake, delicately soft and airy. Served with a luscious pour of hot velvety custard, finished with a sprinkle of roasted almond flakes.

BAKLAVA 12

A refined take on a traditional Turkish delicacy. Crisp, golden layers of pastry embraced in a rich blend of walnuts, gently infused with a fragrant syrup, topped with Pistachios. Served with vanilla ice cream.

PASSION FRUIT CRÈME BRÛLÉE 12

A tropical take on a timeless classic.

Silky and subtly exotic, with a caramelised crust and a side of homemade shortbread for the perfect delicate crunch.

FORBIDDEN APPLE 12

A seductive take on a French classic. Velvety green apple mousse rested on golden shortbread, adorned with forest fruits and delicate dark chocolate accents.

SORBET ICE CREAM 6

Dairy free, gluten free frozen dessert, made from fruit juice.

BANC BIRTHDAY CAKE 15

A chef selected celebratory slice with hand-piped plate art and festive garnish, finished with a sparkler.



THE BANC

Something hot?

Tea & Coffee

BANC X UNION COFFEE

SINGLE ESPRESSO 3	FLAT WHITE 3.8
DOUBLE ESPRESSO 3.5	HOT CHOCOLATE 3.8
AMERICANO 3.8	ICE COFFEE 3.8
WHITE COFFEE 3.8	MOCHA 4
CAPPUCCINO 3.8	IRISH COFFEE 8
LATTE 3.8	

NOVUS TEA

ENGLISH BREAKFAST 3.2
SAPPHIRE EARL GREY 3.2
FRESH EGYPTIAN PEPPERMINT 3.5
CHAMOMILE TEA 3.5
LEMON & GINGER TEA 3.5

