

# DESSERTS

## **CHOCOLATE MOELLEUX** **\$ 11.00**

European style chocolate lava cake with blueberry ice cream and caramel sauce. (preparation time approx. 15 minutes)

## **RASPBERRY CHEESECAKE** **\$ 10.50**

Cheesecake with raspberry, white chocolate and passionfruit sauce

## **CHILLED MELON SOUP** **\$ 10.50**

Cantaloupe soup with cinnamon ice cream and mint syrup

## **CRÈME BRÛLÉE** **\$ 11.00**

Coffee crème brûlée with Baileys ice cream

## **SUGAR WAFFLE AND STRAWBERRIES** **\$ 10.50**

2 pieces sugar waffle with marinated strawberries, pastry cream and vanilla ice cream

## **PROFITEROLES** **\$ 10.50**

Profiteroles filled with cream with vanilla ice cream and chocolate sauce



*A 15% service charge is added to your bill. This gets divided amongst all our staff and is part of their monthly salary. All additional gratuities are very appreciated.*

## SPECIALTY

# COFFEES

### IRISH COFFEE

\$ 10.50

With Jameson Irish whiskey

### FRENCH COFFEE

\$ 10.50

With Grand Marnier

### HADICURARI COFFEE

\$ 10.50

With Kahlua and ginger syrup

### SPANISH COFFEE

\$ 10.50

With Tia Maria

### CARIBBEAN COFFEE

\$ 10.50

With Kahlua and Myers rum

## AFTER DINNER

# DRINKS

### CREAMY COFFEE

\$ 11.50

Kahlua, milk, vanilla ice cream

### BAILEYS SHAKE

\$ 11.50

Baileys, milk, chocolate syrup,  
vanilla ice cream

### TOASTED ALMOND

\$ 11.50

Amaretto, Kahlua and cream

### GRASSHOPPER

\$ 11.50

Crème de menthe, white cacao, vanilla

### DIRTY BANANA

\$ 11.50

Kahlua, banana liquor, crème de cacao,  
vanilla ice cream



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