

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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