



Dessert Menu

Cheesecake

chocolate or berry sauce

7.5

Malted Banana Panna Cotta

brown sugar and caramel sauce

7.5

Trio of Chocolate

chocolate hazelnut mousse cake, chocolate
caramel tart with sea salt and chocolate biscotti

7.5

Cheese Tart

locally crafted, roasted fruits

7.5

Passion fruit Crème Brulee

almond biscotti

7.5

Blackberry Crisp

a la mode

7.5

Assorted Ice Cream & Sorbet

mango, raspberry or blood orange sorbet
vanilla, chocolate or strawberry ice cream

7.5

After Dinner Drinks

Irish Coffee

Fresh brewed Starbucks coffee, Kahlúa
liqueur and Jameson Irish Whiskey topped
with whipped cream

Caffé Tosca

Kahlúa Liqueur, Bailey's Irish Cream topped with
whipped cream and a dusting of cinnamon

Caffé Cognac

Neat with fresh brewed coffee on the side
Barman's choice of Cognac

Silk Kiss

Stoli Vanilla Vodka blended with fresh cream
and a dash of Galliano and Crème de Cacao

Smooth Jamaican

Myer's Dark Rum mixed with Crème de Caffé
and fresh cream

BMW

A harmonized balance of Bailey's, Malibu, and
Bushmill's Irish Whiskey

Velvet Hammer

Cointreau combined with Kahlúa liqueur
and light cream

Alexander

Bombay Sapphire Gin blended with Crème
de Cacao and light cream

8.5

Cognac

Courvoisier VS	9
Hennessey VS	8
Martell Cordon Bleu	20
Remy VSOP	12
Remy XO	25

Port

Fonseca Porto 10 Years	9
Fonseca Bin No. 27	6.5
Taylor First Reserve	7
Taylor Fladgate 20 Years	15

