

DESSERTS

Caramel Delight ^N US\$8.00

Layered dessert of caramel mousse, chocolate ganache and a pecan sable with a salted caramel sauce

Trio of Homemade Ice-cream US\$6.00

A selection of homemade ice-creams

Orange Slice ^N US\$9.00

Creamy orange curd on a chocolate base with Almond praline, brandy cream and lime butterscotch sauce

Nougat ^N US\$10.00

Served with mixed berry coulis and blackberry sorbet

Coco- Lime Fever US\$8.00

Coconut and Lime ice- cream, meringues, chilli white chocolate, lime and rum jelly.

Shades of Sesame US\$7.00

Black sesame ice- cream with black sesame chiffon sponge, sesame brittle with white chocolate soil, and berry coulis.

Cheese Board for Two US\$12.00

Selection of imported cheeses paired with port

^N Contains Nuts

AFTER DINNER DRINKS

Filter Coffee US\$2.00

Espresso US\$2.00

Cappuccino US\$3.00

Red Cappuccino US\$3.00

Red Espresso US\$2.00

Herbal Teas US\$2.00

Selection of Liqueurs, Ports,

and Cognacs

SQ

Espresso Martini US\$8.00

Amarula or Kahlua Don Pedro US\$6.00