



DESSERT MENU

CHOCOLATE ESPRESSO	
POT DE CRÈME	8
TAHITIAN VANILLA BEAN FOAM	
CRÈME BRÛLÉE	
PORT STEWED PEACHES, LACE COOKIES	8
BITTERSWEET CHOCOLATE MOUSSE CAKE	9
FRESH BERRY COULIS, CRÈME FRAÎCHE	
ASSORTED TRUFFLES & HOUSE MADE COOKIES	8
PROFITEROLES	
STRAWBERRY ICE CREAM, DARK CHOCOLATE SAUCE	7
“DONUTS AND COFFEE”	
HOT SUGAR DONUTS, COFFEE SEMIFREDDO, ESPRESSO	10
WHITE CHOCOLATE CHEESECAKE	
BLUEBERRY MARMALADE, ALMOND BRITTLE	10
SORBET TRIO	
ASSORTED FLAVORS OF THE DAY	8
FRUIT AND CHEESE PLATE	
SERVED WITH CHEFS RECOMMENDED TOASTS AND GARNISHES	15
YOUR CHOICE OF FLIGHT:	
COW’S MILK	
SHEEP’S MILK	
GOAT’S MILK	



AFTER DINNER DRINKS

Coffee

~7~

CAFÉ À L'ORANGE Coffee

GRAND MARNIER

CHOCOLATE HAZELNUT Coffee

FRANGELICO, GODIVA LIQUEUR

FILÉT 7 Coffee

BAILEYS, KAHLUA & GRAND MARNIER

IRISH Coffee

JAMESON IRISH WHISKEY

ITALIAN Coffee

DISARONNO AMARETTO LIQUEUR

NUTTY IRISHMAN

FRANGELICO & BAILEYS

POT of TEA

~8~

TRANQUILITY

VERY STRAWBERRY

MINT CHOCOLATE CHIP

EARL GREY DE LA CRÈME

LEMON DROP

SELIMBONG DARJEELING

Cordials

PORTO

Taylor Fladgate Ruby 6

Taylor Fladgate Tawny 10 yr 8

Taylor Fladgate Tawny 20 yr 10

Taylor Fladgate LBV 8

COGNAC

HENNESSY VSOP 14

HENNESSY XO 32

HENNESSY Paradis 89

RÉMY MARTIN VSOP 10

COURVOISIER VS 8

MAETELL CORDON BLEU 26

RÉMY MARTIN XO 26

RÉMY MARTIN Louis XIII 159

