

House Desserts

\$7.00 each

Apple and Almond Bundle

A handmade phyllo pouch filled with almond cream and apples

Chocolate Caramel Crunch

A flourless chocolate cake filled with crunchy almond bites, topped with creamy caramel & hazelnuts drizzled with chocolate

Lemon Meringue Tart

Short pastry base filled with a refreshing lemon cream and topped with a golden baked meringue

Mascarpone Cheesecake

A delicate mixture of mascarpone and cream cheese on a traditional sponge base

Crème Brulee

Creamy custard topped with caramelized sugar, presented in a ramakin

Sorbets and Ice Creams

A choice of three handmade delights:
Lychee, Mixed Berry, Mango, Blood Orange,
Vanilla, Chocolate, Rainbow Sherbet

After Dinner Drinks

Dry Sack Sherry	\$8.00
Port	\$9.00
Bailey's	\$9.00
Tia Maria	\$8.00
Kahlua	\$8.00
Hennessy	\$10.00
Courvoisier	\$10.00
Remy VSOP	\$11.00

Coffee and Teas

Regular and Decaf Coffee	\$2.50
Assorted Hot Teas	\$2.50
Espresso	\$3.00
Cappuccino	\$3.50

20% Service Charge & Applicable Sales Tax Applies to All Food & Beverage