

DESSERTS

30.00 each

Iced Berries with Hot White Chocolate Sauce
Lemon Pie with Meringue and Brandy Caramel Sauce
Rum Crème Brûlée with Banana Flambé
Pear and Chocolate Tartlet with Vanilla Ice Cream
Tiramisú
Espresso Affogato
Pumpkin and Chocolate Tart with Vanilla Ice cream
Dark Chocolate Mousse with Wild Berries Compote
Vin Santo and Cantucci

Ice Creams 28.00

Bourbon Vanilla
Belgian Chocolate
Strawberry
Di Saronno Amaretto
Bajan Honey

Sorbets 26.00

Wild Berries
Granny Smith Apple and Ginger
Cantaloupe Melon
Pineapple
Litchi and Moscato

All Ice Creams and Sorbets are home made

CHEESES

Brie de Meaux Saint Luc, Cow's Milk, France – Strawberry and Peppercorn Marmalade

Rosary Ash Log, Goat's Milk, England – Honey

Farmhouse Cheddar, Cow's Milk, England – Granny Smith Apple and Chili Jelly

Livarot Graindorge, Cow's Milk, France – Guava Chutney

Gorgonzola Primo Verde, Cow's Milk, Italy – Tomato Marmalade

Sample of three selections 33.00

Coffee

Espresso 9.00
Filtered Coffee 11.00
Latte 15.00
Cappuccino 15.00
Specialty Coffee 25.00

Sample all the selections 48.00

Tea 12.00

English Breakfast, Mint
Chamomile, Earl Grey
(Harney & Sons) 16.00
Serene Caribe, Enlightening Paris,
Transporting Bangkok, Japanese Sencha
Liberating Rooibos Chai, Revitalizing Assam

A discretionary 10% Service Charge will be added to your bill
VAT INCLUDED