



## DESSERTS

### **KEY LIME PIE** **\$10.00**

Served with lemon gelato and strawberry sauce

### **PROFITEROLES** **\$10.00**

Profiteroles with vanilla gelato,  
chocolate sauce and whipped cream

### **CHEESECAKE** **\$10.00**

Cheesecake with red fruit marmalade and  
white chocolate gelato

### **COFFEE CRÈME BRÛLÉE** **\$10.00**

Coffee crème brûlée with Baileys gelato

### **BROWNIE** **\$10.00**

Brownie with blueberry gelato



*A 15% service charge is added to your bill. This gets divided amongst all our staff and is part of their monthly salary. All additional gratuities are very appreciated.*



## SPECIALTY COFFEES

### **IRISH COFFEE** **\$11.00**

With Jameson Irish whiskey

### **FRENCH COFFEE** **\$11.00**

With Grand Marnier

### **HADICURARI COFFEE** **\$11.00**

With Kahlua and ginger syrup

### **SPANISH COFFEE** **\$11.00**

With Tia Maria

### **CARIBBEAN COFFEE** **\$11.00**

With Kahlua and Myers's rum

## AFTER DINNER DRINKS

### **CREAMY COFFEE** **\$ 13.00**

Kahlua, milk, vanilla galato

### **BAILEYS SHAKE** **\$ 13.00**

Baileys, milk, chocolate syrup,  
vanilla gelato

### **TOASTED ALMOND** **\$ 13.00**

Amaretto, Kahlua and cream

### **GRASSHOPPER** **\$ 13.00**

Crème de menthe, white cacao, vanilla

### **DIRTY BANANA** **\$ 13.00**

Kahlua, banana liquor, crème de cacao,  
vanilla gelato



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