



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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