

Desserts

CHOCOLATE FONDANT

Vanilla ice cream & macerated forest berries

GOAT CHEESE & PISTACHIO DOME

Orange Vanilla Sponge Cake & Raspberry Coulis

PEACH SCHNAPPS CRÈME BRÛLÉE

Cranberry & Pistachio Biscotti

FRUIT MEDLEY

Mango Sorbet & Lime Zest

CHOCOLATE FUDGE CAKE

Layered Whipped Cocoa Cream with
Macerated Dark Cherry Compote

LEMON POSSET

Almond Cookie & Fresh Berries

COCONUT CREAM TARTLET

Mango Coulis, Vanilla Whipped Cream &
Toasted Coconut


BAILEY'S TIRAMISÙ


Cocoa Powder Dust

SELECTION OF ICE CREAM & SORBET

Please Ask Your Server for Daily Options

\$20.00 + 17% Gratuity

 *Vegetarian option available*

 *Gluten-free option available*

Our meals are prepared fresh with care,
using the finest ingredients.
If you or anyone in your group
has allergies or dietary restrictions,
please let your server know before ordering.
We'll do our best to accommodate you.

For your convenience,
a 17% gratuity will be added to your bill.

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