

Desserts

WARM APPLE CINNAMON CRUMBLE **V / on request** 9

A tartlet with a warm apple filling topped with cinnamon crumbles and vanilla ice cream.

CARROT CAKE 10

Home-made carrot cake, layers of crème cheese filling and carrot jelly and vanilla ice cream

HAZELNUT CHOCOLATE MOUSSE CAKE 10

GF / V on request

Dark chocolate, roasted hazelnut & fresh blueberries combined in one delicious fudge cake, served with Hazelnut ice cream.

TIRAMISU 10

The classic Italian dessert!

Made with mascarpone, Aruban Ponche crema, coffee & coffee liquor

CRÈME BRÛLÉE **GF** 10

Traditional French custard with a caramelized brown sugar crust and served with fresh berries.

CARIBBEAN SNICKERS **GF / V** 10

Roasted peanuts, walnuts, coconut raps, caramel, and dark chocolate, served with sorbet of your choice.

ITALIAN ICE CREAM **GF** per scoop 4

Variety of different flavors; Vanilla, Chocolate, Strawberry, Pistachio, Hazelnut and Coconut

SORBET **GF / V** per scoop 4

Mango, Apple, Strawberry, Lemon

GOURMET COFFEES

Café Don Juan 10

Irish Coffee 10

Coffee, Decaf, Tea 3

Espresso 3.50

Double Espresso 4.50

Cappuccino 4

AFTER DINNER DRINKS

Amaretto di Saronno 8.50

Baileys Irish Cream 8.50

Campari 7

Frangelico 10

Grand Marnier 9.50

Kahlua 8.50

Carmencello 8.50

Pernod 8

Sambucca Romana White or Black 8.50

COGNACS:

Hennessy VS 10

Remy Martin VS 12

AFTER DINNER WINE

Quady 'Elysium' Black Muscat, California, USA 8
strawberry - bing cherries ▪ sweet

Graham 'Six Grapes Red Port, Porto, Portugal 9
ripe plums - cherries - dark chocolate ▪ sweet

GF = Gluten-free V = Vegan

Our prices are in US Dollars and include 6% government tax ▪ 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis & becomes part of the server's salary.

Additional gratuities are always appreciated

Please let your server know if you have any allergies or dietary restrictions.

3 Sept 2021

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