

Ocean

BERRY TIRAMISU

orange infused mascarpone, coffee sponge, 100% cocoa
\$ 22

FLOURLESS RICH CHOCOLATE MACADAMIA SLICE | 🥜 |

coffee ice cream, mixed berry compote, mango gel
\$ 22

BITTER SWEET CHOCOLATE LAVA PUDDING | 🍫 |

griotte compote, caraibe dark chocolate mousse,
bitter-sweet chocolate ice cream, caramelia
\$ 22

(preparation time will be 20 to 25 minutes)

SCREW PINE BRULEE | 🍷 | 🥜 |

bread fruit chips, mango jelly, coconut ice cream and kanamadhu nougatine
\$ 22

CHEESE PLATE

fine continental cheeses with dried fruit salami and lavosh
\$ 34

FRESHLY SLICED TROPICAL FRUIT PLATTER

\$ 22

ICE CREAMS

\$ 8 per scoop

SORBETS

french vanilla bean crème

lemongrass & lime sorbet

72% valrhona chocolate crème

tangerine sorbet

coconut crème

passion fruit sorbet

berry relish crème

mango sorbet

illy coffee crème

screw pine crème

COFFEE & DIGESTIVES

illy espresso single / double \$ 6
illy americano \$ 8
illy café latte \$ 8
illy cappuccino \$10

niepoort 'the senior tawny' \$15
niepoort 'the junior ruby' \$13
fernet branca \$13
baileys irish cream \$13
amarula \$13

| 🥜 | Contains nuts | 🍷 | Chef Recommends

All prices are in US dollars and are inclusive of tax and service charge
For those with special dietary requirements or allergies kindly notify one of our team members