



DESSERTS

HOMEMADE DESSERTS:

CREMA DI CAFFE Cold coffee cream	US\$ 8
CRÈME BRULÉE Madagascar vanilla	US\$ 11
LAVA CAKE Salted caramel, gluten free option available	US\$ 14
PAVLOVA Red berries, french meringue and homemade whipped cream	US\$ 15
CHOCOLATE VELVET Dark chocolate mousse, caramelised nuts streusel, cookie dough	US\$ 15
FRUIT PLATE Seasonal fruit assortment	US\$ 18
CHEF'S INSPIRATION Check our special dessert of the day	US\$ 15

ICE CREAMS & SORBETS:

US\$ 4,50 PER SCOOP

Chocolate - Vanilla - Salted butter caramel - Pistachio - Coconut - Rum/Raisin
Coffee - Popcorn - Lemon - Strawberry - Mango

TOPPINGS:

Whipped cream
Chocolate, Caramel or Red berries coulis

US\$ 2

FROZEN FRUITS: *Maison Sorbetti, french artisanal sorbets*

FOR 3/4 PERSONS: Coconut - Mango - Pineapple - Cacao

US\$ 46

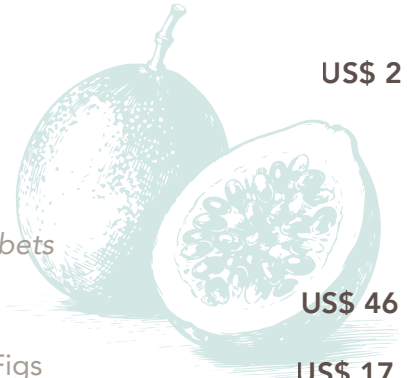
FOR 1/2 PERSONS: Lemon - Passion fruit - Kiwi/Soursop - Figs

US\$ 17

FROZEN FRUIT OF THE MOMENT

Market price

15% service charge will be added to your check
15% de service charge seront appliqués à la facture finale



DIGESTIVES

OUR FAVORITE SELECTION, PLEASE ASK FOR MORE

DIGESTIVES & LIQUORS :

LIMONCELLO	US\$ 10
AMARETTO	US\$ 10
BAILEYS	US\$ 10
GET 27	US\$ 10
SAMBUCA	US\$ 10
PUNCH COCO / PUNCH PASSION	US\$ 10
POIRE WILLIAMS	US\$ 10
FRANGELICO	US\$ 11
GRAND MARNIER	US\$ 12
HENNESSY	US\$ 12
CHARTREUSE VERTE	US\$ 13
CALVADOS	US\$ 13
MARTELL BLUE SWIFT	US\$ 13
ARMAGNAC "L'APOTICAIRE 2003"	US\$ 13

OLD RHUM:

LONGUETEAU PRELUDE	US\$ 14
BIELLE MARIE GALANTE 3 years	US\$ 14
LA FAVORITE "COEUR DE CANNE" 4 years	US\$ 18
BOLOGNE "RESERVE SPECIALE"	US\$ 19
JM X.O	US\$ 30
LONGUETEAU GENESIS	US\$ 34

WHISKEY & BOURBON:

THESAUSAGE & COOKE BOURBON WHISKEY	US\$ 14
NIKKA FROM THE BARREL	US\$ 16
MACALLAN DOUBLE CASK 12 years	US\$ 16
GLENLIVET 18 years	US\$ 25

-ASK FOR OUR SELECTION OF CIGAR TO PAIR WITH YOUR DRINK-

