



dessert menu

Fresh Ginger Crème Brulee	8
<i>Sweet ginger custard, caramelized sugar, star anise macerated berries, vanilla tuile</i>	
Ginger Chocolate Banana Bread Pudding	7
<i>Served a la mode with coconut ice cream</i>	
Ube	9
<i>Sweet purple yam ice cream with Tahitian vanilla infused shortbread</i>	
Chocolate Moelleux Cake	8
<i>Warm dark chocolate soufflé cake, minted cream, red currant coulis</i>	
Coconut Rice Pudding	8
<i>Toasted coconut, dark rum sugar spear</i>	
Trio of Sorbet or Ice Cream	6
<i>Chef's daily selection of sorbets and ice creams accompanied by fresh berries</i>	

wine to compliment our desserts

La Spinetta Moscato d'Asti 375 ml	glass 8	bottle 16
<i>Vibrant, fresh, delicately sweet but light. Brilliant full flavors</i>		
Muscat de Beauges de Venise 375ml	6	20
<i>This dessert wine is the delicate Vin Doux Naturel from the southern Rhone village of Beauges de Venise. This sweet, golden-colored wine is made entirely from the Muscat Blanc a Petits Grains grapes.</i>		
Laurent-Perrier Demi-Sec Champagne	7	27
<i>From this respected maison we offer a lighter, less-dry champagne. Slightly sweet yet crisp on the palate. This makes a wonderful finish to any meal. Try it with the ginger crème brulee ...</i>		

dessert martinis

Espresso

Espresso, Absolut Vanilla
Crème de Cacao
& Kahlúa
9

Chocolate

Godiva Milk Chocolate Liqueur, Absolut Vanilla,
& Crème de Cacao
9

Grasshopper

Crème de Menthe, Crème de Cacao, Cream
7

Samoa Cookie

Godiva White Chocolate Liqueur, Absolut Vanilla,
Butterscotch Schnapps, Coconut Rim
9

Key Lime

Skyy, Licor 43, Key Lime Juice, Graham Cracker Rim
8

White Chocolate Raspberry

Godiva White Chocolate Liqueur, Van Gogh Raspberry,
Chambord
9

top shelf cognac

Remy Martin VSOP

Courvoisier V.S.

Hennessey V.S.

single malts

Glenlivet 12yr

Glenfiddich 12yr

Macallan 12yr & 18yr

ports

Graham's "Six Grape" Unfiltered Reserve

Graham's 20 Year Old