

## DESSERTS

### **Fondant au Chocolat**

Warm Chocolate Cake with Vanilla  
Ice Cream \$12

### **Omelette Norvégienne**

Baked Alaska- Grand Marnier Sponge Cake,  
Vanilla & Raspberry Ice Cream, Meringue \$15

### **Fraise Melba Sans Sucre**

Sugar-Free Pound Cake, Fresh Strawberries,  
Sugar-Free Whipped Cream \$10

### **Crème Brûlée** \$12



### **From the Cart**

Selection of “CAKE by Franck”  
Pastries & Desserts \$10

## COFFEE DRINKS

### **Millionaire's Coffee**

Baileys Irish Cream, Frangelico, Grand  
Marnier \$9

### **Jamaican Coffee**

Myers's Dark Rum & Tia Maria \$9

### **Snickerdoodle**

Baileys Irish Cream, Frangelico, Kahlúa \$9

### **Mexican Coffee**

Patrón XO Café \$9

## DESSERT WINE

**Chardonnay, Far Niente Dolce,**  
**California** 375ml \$120

## DESSERT INSPIRED MARTINIS

### **Peanut Butter Cup**

Too Much Chocolate with Peanut Butter  
Vodka \$15

### **Lady Godiva**

Dark & White Chocolate Godiva Liquor,  
Vanilla Vodka \$15

### **Cinnamon Crunch**

Fireball Cinnamon Whisky, RumChata,  
Crunchy Rim \$15

## WOOD AGED & VINTAGE PORT

**Fonseca Bin 27** \$8

**Taylor Fladgate 20 Year** \$12

**Taylor Tawny** \$9

**Taylor Fladgate 30 Year** \$22

## COGNAC

**V.S.O.P.** (Very Superior Old Pale)

Courvoisier \$14

Hennessy \$13

Rémy Martin \$12

**X.O.** (Extra Old)

Courvoisier \$28

Hennessy \$34

Martell "Cordon Bleu" \$22

Rémy Martin \$32

### **Exceptional**

Hardy Noces de Diamant \$85

Rémy Martin "Louis XIII" \$298