

Desserts

Crispy Almond Tuile Brulee ~ fresh berries \$7.50

Traditional Tiramisu \$6.50

Housemade Cheesecake ~ mango coulis \$6.50

Bajan Style Bread & Butter Pudding ~ rum sauce anglaise \$6

Classic Crème Brulee ~ fresh berries \$6

Banana Crepe ~ caramelized bananas & chocolate sauce \$7

Nectarine, Apple & Blueberry Crisp ~ biscotti crust & amaretto mascarpone \$7

Hot Chocolate Gateaux ~ mocca ice cream \$8

(please allow an extra 15 minutes)

Cheese Plate \$10

Port Wines

Taylor Flatgate First Estate Reserve Port	\$7.50
Graham's Fine Tawny Port	\$6
Graham's Fine Ruby Port	\$6
2000 ~ Graham's LBV	\$8
Osborne ~ 10 Year Old Tawny	\$8
Ramos Pintos ~ 10 Year Old	\$8
1995 ~ Quinta de Roriz	\$11.50

Cognac / Armagnacs / Calvados

Hennessy XO	\$18
Remy VSOP	\$8
Remy Martin XO	\$18
Sempe Armagnac	\$7
Armagnac Lapostolle	\$8
Pere Magloire Calvados	\$7

Grappa

Poli Moscato	\$6
Poli Traminer	\$6

Dessert Wine

Spätlese ~ Moscato D'Asti, (Late Harvest), Nivole, Michaelle Chiorle, 300 ml, (Italy)
\$8 – glass / \$26 – bottle