

# **DESSERT MENU**

## SIGNATURE BAKED ALASKA 148

Vanilla and mango ice cream, passion fruit and Italian meringue flamed at tableside with Grand Marnier 15-minute preparation time

#### DARK CHOCOLATE 88

Soft-centred dark chocolate cake brown butter ice cream and whisky granita

APPLE TART 88 Green apple sorbet with almond and Chantilly cream

# BABA AU RHUM 88

Roasted pineapple, Chantilly cream

SELECTION OF ARTISANAL CHEESES 128 Served with savoury jams

# **COFFEE SELECTION**

# CAPPUCCINO 68

# CAFFÈ LATTE 68

#### ESPRESSO 58

#### DOUBLE ESPRESSO 68

BOSTONIAN CAPPUCCINO 118

Baileys, Frangelico and espresso topped with whipped cream

## IRISH COFFEE 118

Irish whisky, brown sugar and coffee topped with whipped cream

#### JAMAICAN COFFEE 118

Tia Maria, dark rum and coffee topped with whipped cream

#### FRENCH COFFEE 118

Grand Marnier and coffee topped with whipped cream

A 10% service charge will be added to your bill Please inform your server of any food related allergies