

## DESSERTS

<b>CRÈME BRÛLÉE</b>	<b>6.9</b>	<b>CHOCOLATE BLOCK</b>	<b>7</b>
A creamy custard foundation crowned with a texturally contrasting layer of hardened caramelized sugar		A sumptuously rich chocolate dessert with a refined texture, paired with vanilla ice cream	
<b>DAILY CHEESE CAKE</b>	<b>7</b>	<b>BAKLAVA</b>	<b>7.5</b>
Crafted with cream cheese and yogurt, delivering a delightfully light and creamy consistency. Freshly made daily with assorted toppings. Inquire about today's flavour		A decadent dessert pastry composed of filo layers, brimming with chopped pistachios and bound by a luscious syrup. Accompanied by vanilla ice cream	
<b>ICE CREAM</b>	<b>6</b>	<b>DESSERT PLATTER</b>	<b>21</b>
Choose any three scoops from Strawberry, Chocolate, or Vanilla. Accompanied by a biscuit. Inquire for additional flavour selections		A curated collection of four exquisite desserts, complemented with ice creams. Ideal for sharing and celebratory occasions	

## ACCOMPANIMENTS

<b>ESPRESSO MARTINI</b>	<b>10</b>	<b>PORT</b>	<b>6</b>
Vodka, espresso coffee and coffee liqueur		Taylors Reserve 2014, an aromatic and fruity dessert wine	
<b>B52</b>	<b>5</b>	<b>IRISH COFFEE</b>	<b>7</b>
<b>BAILEYS</b>	<b>5</b>	<b>CALYPSO</b>	<b>7</b>
<b>TIA MARIA</b>	<b>5</b>	<b>BAILEYS COFFEE</b>	<b>7</b>
		<b>FRENCH COFFEE</b>	<b>7</b>
	<b>s</b>		<b>D</b>
<b>COURVOISEIER VS</b>	<b>5.5</b>		<b>7.5</b>
<b>MARTELL VS</b>	<b>5.5</b>		<b>7.5</b>
<b>REMY MARTIN VSOP</b>	<b>7.5</b>		<b>9.5</b>
<b>REMY MARTIN XO</b>	<b>12</b>		<b>20</b>
<b>HENNESSY VS</b>	<b>6.5</b>		<b>8.5</b>
<b>HENNESSY XO</b>	<b>12</b>		<b>20</b>



DESSERT MENU



L · A · V · I · S · H

BAR & GRILL

