

DESSERTS

COCONUT CAKE \$9

Fluffy Coconut Cake, Layered with Velvety Coconut Cream Frosting, Topped with a Generous Sprinkling of Toasted Coconut Flakes

CHOCOLATE GANACHE CAKE \$12

Rich Chocolate Cake with Layers of Velvety Smooth Ganache, Layered with Freshly Whipped Chantilly Cream

WHITE CHOCOLATE CREME BRULEE \$9

Silky White Chocolate Crème Brûlée with a Perfectly Caramelized Sugar Crust

BANANA BREAD PUDDING \$12

Golden-Brown Banana Bread, Soaked in a Rich Custard and Baked to Perfection. Drizzled with a Luscious Salted Caramel Sauce and Paired with our House-Made Vanilla Bean Ice Cream

BUTTERSCOTCH STICKY TOFFEE PUDDING \$12

Warm, tender sticky toffee pudding drenched in rich butterscotch sauce, layered with deep caramel notes and a melt-in-your-mouth crumb. Finished with crisp buttercrunch for a golden snap and a dollop of silky maple cream that adds a smooth, subtly sweet finish.

HONEY LAVENDER CHEESECAKE \$12

A delicate balance of floral and sweet, this honey lavender cheesecake is velvety-smooth and gently infused with aromatic lavender. It's accompanied with a cloud of honey-whipped mascarpone, adding a light, creamy richness. Fresh seasonal berries bring a bright, juicy contrast, while a crisp lavender glass provides an elegant crunch and a hint of botanical sophistication.

AFTER DINNER

DESSERT COCKTAILS

S'MORES ESPRESSO MARTINI \$16

IRISH COFFEE \$11

AMARI

AVERNA \$10

CYNAR \$10

BRAULIO \$11

MELETTI \$15

CORDIALS

B&B \$10

GRAND MARNIER \$10

CRÈME DE CASSIS \$9

LIMONCELLO \$8

DISARONNO AMARETTO \$10

PERNOD PASTIS \$13

FRANGELICO \$10

SAMBUCA \$10

PORT

WARRE'S OPTIMA 10 YR TAWNY \$10

TAYLOR FLADGATE 20 YR TAWNY \$14

WARRE'S VINTAGE 2016 \$19

HOT BEVERAGES

CAPPUCCINO \$4

COFFEE \$3

ESPRESSO \$3

HOT TEA \$4

