

Desserts

WARM APPLE CINNAMON CRUMBLE **V** / on request 12

A tartlet with a warm apple filling topped with cinnamon crumbles and vanilla ice cream

CARROT CAKE 12

Home-made carrot cake, layers of crème cheese filling and carrot jelly and vanilla ice cream

HAZELNUT CHOCOLATE MOUSSE CAKE 13

GF / V on request

Dark chocolate, roasted hazelnut & fresh blueberries combined in one delicious fudge cake, served with Hazelnut ice cream.

TIRAMISU 12

The classic Italian dessert!

Made with mascarpone, Aruban Ponche crema, coffee & coffee liquor

CRÈME BRÛLÉE **GF** 12

Traditional French custard with a caramelized brown sugar crust and served with fresh berries.

CARIBBEAN SNICKERS **GF / V** 13

Roasted peanuts, walnuts, coconut rasp, caramel and dark chocolate, served with sorbet of your choice

ITALIAN ICE CREAM **GF** per scoop 4

Variety of different flavors; Vanilla, Chocolate, Strawberry, Pistachio, Hazelnut and Coconut

SORBET **GF / V** per scoop 4

Mango, Apple, Strawberry, Lime

GOURMET COFFEES

Café Don Juan	10
Irish Coffee	10
Coffee, Decaf, Tea	3
Espresso	3.50
Double Espresso	4.50
Cappuccino	4

AFTER DINNER DRINKS

Amaretto Disaronno	8.50
Baileys Irish Cream	8.50
Campari	7.00
Grand Marnier	9.50
Kahlua	8.50
Carmencello	8.50
Pernod	8.00
Sambuca Romana White or Black	8.50
Frangelico	10

Cointreau	8
Dom Benedictine	8
Drambuie	8

COGNACS

Hennessy VS	10
Remy Martin VS	12

AFTER DINNER WINE

Quady 'Elysium' Black Muscat, California, USA 8
strawberry - bing cherries ▪ sweet

Graham 'Six Grapes Red Port, Porto, Portugal 9
ripe plums - cherries - dark chocolate ▪ sweet

GF = Gluten-free V = Vegan

Our prices are in US Dollars and include 7% government tax ▪ 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis & becomes part of the server's salary.

Additional gratuities are always appreciated.

Please let your server know if you have any allergies or dietary restrictions.

