

## DESSERT MENU

### TIRAMISU 38

Mascarpone Whip / Whisky & Amaretto Coffee Sponge / Milk Chocolate Ganache /  
Feuilletine Flakes / Coffee Scented Micro-Sponge / Berry Amaretto Gel

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### ORANGE GRAND MARNIER ECLAIR 38

Choux Pastry / Vanilla Bean & Orange Cream / Chocolate Garnish / Crème Pâtissière  
/ Compression Strawberry Pieces / Candied Ginger

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### MATCHA BRÛLÉE 38

Cookies & Mixed Berries

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### APPLE & CARDAMOM SOUFFLÉ 38

Please Allow 15 Minutes Preparation Time

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### 'NO SUGAR ADDED' DESSERT

### COCONUT CREAM PIE 37

Filo Tart / Coconut Cream Chantilly / Ice Cream / Coconut Mousse /  
Toasted Coconut Shavings / Chef's Garden Flowers.

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### SELECTION OF EUROPEAN CHEESES & WATER BISCUITS 37

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### VARIOUS HOME-MADE ICE CREAMS 29

Nutmeg / Passion Fruit / Banana Rum

On Their Own or Topped with Your Choice of  
Chocolate, Butterscotch Sauce or Crystalized Ginger

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### SORBETS 27

Coconut Nutmeg / Peach Mojito / Raspberry

**ALL PRICES ARE IN BARBADOS DOLLARS, INCLUSIVE OF VAT  
AND SUBJECT TO PRODUCT LEVY & 10% SERVICE CHARGE**