

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, carrot jelly with 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 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 12

Irish Coffee 12

Carajillo Coffee 12

Disaronno Coffee 12

Spanish Coffee 12

AFTER DINNER DRINKS

Amaretto Disaronno 8.50

Baileys Irish Cream 8.50

Liqueur 43 8.00

Grand Marnier 9.50

Kahlua 8.50

Carmencello 8.50

Napoleon Mandarine 11

Jagermeister 7.00

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.

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