



DESSERT

Variety of regular choices / 9 per dessert
Variety of three (3) petit choices / 18 per person
Variety of Four (4) petit choices / 22 per person

FLAN / CUSTARD (GF)

“Flan del Abuelo” (Coconut Flan)
Chocolate Hazelnut Flan
Vanilla Flan
Coffee Flan

PANNA COTTA (GF)

Mango Panna Cotta
Coconut Panna Cotta (V, GF, LF)
Kahlua Panna Cotta

CAKE

Chocolate cake
Spiced carrot cake
Chocolate cake, mint-vanilla frosting
Strawberry cake, passion fruit frosting
Carrot cake, coffee-cream cheese frosting
Vanilla and orange cake, chocolate frosting

CHEESECAKE

Guava cheesecake
Chocolate cheesecake
Guava-coconut cheesecake
Lime cheesecake

“TRES LECHES”

Traditional “Tres Leches”
“Guanabana” Tres Leches”
Chocolate “Tres Leches”

OTHER SWEETS

Vanilla flan bruleé (GF)
White Chocolate pot de crème (GF)
Chocolate Mousse (GF)
Strawberry Tiramisú
“Dulce de Coco” Risotto (GF)
Pecan Pie
Chocolate pot de crème with coffee perfume crème anglaise

*V- Vegan / GF- Gluten Free/ LF- Lactose Free

All Food and Beverage prices are subject to a 24% Banquet Administration Fee and applicable Government Taxes.
All prices and taxes are subject to change without notice (HEC 2025)

