

Desserts

WARM APPLE CINNAMON CRUMBLE **V** / on request 9

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

CARROT CAKE 10

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

HAZELNUT CHOCOLATE MOUSSE CAKE 10

GF / V on request

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

TIRAMISU 10

The classic Italian dessert!

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

CRÈME BRÛLÉE **GF** 10

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

CARIBBEAN SNICKERS **GF / V** 10

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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