

AFTER DINNER

Chocolate Fantasy 15

French chocolate silk on a decadent chocolate cake with chocolate sauce served with vanilla gelato

Caramel Cheesecake Crème Brûlée 12.5

Caramel cheesecake & vanilla crème brûlée served with fresh berries & guava sauce

Avocado Parfait 11

Avocado cream, topped with pineapple mousse served with pineapple compote

Fraise a la Crème de Citron 11

White chocolate mousse layered with lemon cream & strawberry gelée

Chèvre Cheesecake 12

Goat cheesecake with apple compote & caramel sauce

Wine Flight of Ruby, Tawny & Vintage Port* 20

Assortment of Six House-made Chocolates 16

Chef's Selection of Cheeses 16

Artisan cheeses from around the world paired with our chef's house-made accompaniments

Gelatos & Sorbets 10