

<b>BLACKBERRY COBBLER</b> A la mode	9
<b>OLD-FASHIONED CHOCOLATE CAKE</b> Chocolate cake filled with chocolate butter cream and frosted chocolate ganache.	9
<b>VANILLA FLAN</b> With cream caramel and whipped cream	7
<b>FRESH FRUIT SALAD</b> Seasonal fruits	7
<b>KEY LIME TART</b> A butter pastry with a key lime filling	8
<b>CREPES</b> With dulce de leche and whipped cream	7
<b>TRIO OF SORBET</b> Raspberry, Lemon, Mango	7
<b>NEW YORK CHEESECAKE</b> On a graham cracker crust	9
<b>“LEMONCHAMP”</b> Lemon sorbet and champagne	11

A service fee of \$2 per person will be added to the check  
if you choose to bring your own cake.

<b>SELECTED FINE TEAS</b>	6
Mint verbena	
Green	
English breakfast	
Decaf Ceylon	
Earl Grey	
Chamomile	
Guava and Strawberry	
Hot cinnamon spice	
<b>COFFEE</b>	3
<b>LATTE      CAPPUCINO</b>	4.50
<b>ESPRESSO</b>	3.50
<b>DOUBLE ESPRESSO</b>	6
<b>IRISH COFFEE</b>	8
Vanilla Ice-cream, espresso and Baileys	
<b>SANGRIA (GI)</b>	10
<b>SPARKLING WINE CHANDON (GI)</b>	10
<b>CHAMPAGNE ROSE,</b>	15
COMTESSE MICHELE ELYSABETH, FRANCE	
<b>PORTO (GI)</b>	8
<b>BANYULS GRAND CRU 1989 L’ETOILE</b>	10
<b>KIR ROYAL</b>	12
<b>BELLINI</b>	12
<b>MIMOSA</b>	12
<b>BAILEYS IRISH CREAM</b>	10
<b>SHERRY HARVEYS BRISTOL CREAM</b>	7
<b>COGNAC HENESSY VS</b>	11
<b>COGNAC REMY MARTIN VSOP</b>	12
<b>ARMAGNAC LAUBADE XO</b>	18
<b>ARMAGNAC LAUBADE 1979</b>	33