



## HOMEMADE DESSERTS

<b>Crepe Melini</b>	<b>30ec</b>
A warm crepe filled with Vanilla ice cream. Drenched with an orange-Grand Marnier Sauce sprinkled with roasted almonds and drizzled with brandy.	
<b>Tiramisu</b>	<b>30ec</b>
Sweet Italian cream cheese and whipped double cream, layered with Espresso and Brandy laced ladyfingers and dusted with powdered cocoa and grated bittersweet chocolate.	
<b>Chocolate Indulgence</b>	<b>30ec</b>
A three layer chocolate terrine. A crisp caramelized Pecan base topped with a layer of chocolate ganache, followed by a layer of chocolate mousse with coffee and Kahlua, then finally a layer of toffee cream.	
<b>New York Style Cheesecake</b>	<b>30ec</b>
Baked cheesecake topped with a fresh blueberry sauce and cream	
<b>Chocolate Ganache</b>	<b>22ec</b>
<b>Crème Brûlée</b>	<b>22ec</b>
<b>Various Ice cream</b>	<b>18ec</b>

## LIQUOR COFFEE

<b>House Coffee</b>	Frangelico, Brandy and Cream	<b>16ec</b>
<b>Irish Coffee</b>	Irish Whiskey and Cream	<b>16ec</b>
<b>Café Royal Coffee</b>	Cognac and Cream	<b>16ec</b>
<b>Montecristo Coffee</b>	Bailey's, Grand Marnier, Kahlua and Cream	<b>22ec</b>
<b>The Nutcracker Coffee</b>	Amaretto, Frangelico and Cream	<b>20ec</b>
<b>Calypso Coffee</b>	Tia Maria, Rum and Cream	<b>18ec</b>