



### **Pumpkin Mousse 9**

Candied Pumpkin Seeds, Vanilla Gelato

### **Hazelnut Crunch Bar 9**

Chocolate Gelato, Mousse, and Marshmallows

### **Tiramisu 8**

Rum Soaked Lady Fingers, Espresso Mascarpone Cream

### **Affogato 8**

Shortbread Cookies, Vanilla Ice Cream

### **Pear Cranberry Crisp 9**

Oat Crumble, Vanilla Gelato

### **Homemade Biscotti 5**

Twice Baked nut Cookies

### **Berry Bowl 8**

Seasonal Mix Berries

**please make sure the manager or server are aware of any food allergies**

*Pastry Chef Patrice Lovell*

### **Hot Beverages**

#### **Lavazza Espresso**

Single 4    Double 4.5

#### **Americano 4.5**

#### **Cappuccino 5.5**

#### **Café Laté 5.5**

#### **Organic Loose Leaf Tea 4.5**

Chamomile Citrus Blossom

Breakfast Blend

Spring Jasmine

Green Tea Tropical

Orange Blossom & Chocolate Truffle

### **After dinner Drinks**

Amaro De Montenegro **12**

Amaro Nonino **10**

Tignanello Grappa **13**

Remy Martin V.S.O.P **15**

Courvoisier V.S.O.P **15**

Busnel Calvados **14**

Grand Marnier **14**

Limoncello **10**

Taylor 10 Tawny Port **12**

Taylor 20 Tawny Port **16**

Amaretto Disaronno **10**

Sambuca Romano **10**

Frangelico Hazelnut Liqueur **10**

Kahlua Coffee Liqueur **10**

Baileys Irish Cream **10**

Godiva Chocolate Liqueur **10**