

HOUSEMADE DESSERTS

TARTE CITRON 10
lemon-lime sabayon, meringue, vanilla Chantilly & lime coulis

CARROT & WALNUT CAKE 10
orange marmalade & walnut praline, orange coulis & coconut sugar Chantilly

CHOCOLATE & SALTED CARAMEL VERRINE 10
creamy layers of dark chocolate, salted caramel, chocolate crumble & a chocolate macaron

VEGAN CHOCOLATE HAZELNUT TART 10
date, hazelnut & coconut crust, filled with coconut milk & dark chocolate ganache

[please notify your server about any severe allergies](#)

AFTER DINNER DRINKS

BLUEBERRY TEA	8
Amaretto, Grand Marnier, Earl Grey Tea	
SPANISH COFFEE	8
Kahlua, Desjardin Brandy & whipped cream	
IRISH COFFEE	8
Jameson's Whiskey & whipped cream	
MELLOW MONK	8
Baileys Irish Cream, Frangelico & whipped cream	
MONTE CRISTO	8
Kahlua, Grand Marnier & whipped cream	
8TH GEN LATE HARVEST CHARDONNAY	8
MORAINÉ LATE HARVEST MERLOT	8
NK'MIP RIESLING ICE WINE	16
TAYLOR FLADGATE 10 YR	10
TAYLOR FLADGATE 20 YR	15

TEA & COFFEE

SILK ROAD TEA	3.25
assorted selection	
LAVAZZA DARK ROAST COFFEE	3
regular or Swiss Water decaffeinated	
ESPRESSO	3.50
CAPPUCCINO	4
LATTE	4.25