

homemade desserts

ICE CREAM SELECTION

(2 Scoops)

5.20

Vanilla pods, Chocolate, Coconut, Pistachio

SORBET SELECTION

Lemon, mango (2 scoops)

5.20



BANANA OAT FRITTERS

banana coated with young coconut, oats and deep fried until golden brown, served with vanilla ice cream or coconut ice cream

6.20



MANGO MOUSSE

5.00



CHOCOLATE CRUNCHY PUDDING

served with vanilla ice cream

6.20



Brandy

REMY MARTIN VSOP
25ml/3.60 50ml/6.00

COURVOISIER VS
25ml/3.40 50ml/5.70

Liqueur

25ml/3.60 50ml/6.00

Malibu, Disaronno Amaretto, frangelico, Kahlua, Triple sec, Chambord, Archers, Galliano, Cointreau, Southern comfort, Tia maria, Drambuie, Grand marnier, Blue curacao, creme de cassis, Green/white - Creme de menthe, Cherry Brandy, Apicot brandy, Midori
Bailey's 50ml/4.30

NESPRESSO[®] COFFEE

ESPRESSO	2.70
MACCHIATO	2.70
AMERICANO	2.70
CAPUCCINO	2.90
LATTE	2.90

Liqueur Coffee 6.20

IRISH COFFEE	: jameson Irish whisky
BAILEY'S COFFEE	: Bailey's
MONTE CRISTO	: Kahlua & Grand Marnier
CAF'E ROYALE	: Brandy
HAZELNUT COFFEE	: Frangelico
CALYPSO COFFEE	: Tia Maria
CHAO PHAYA COFFEE	: Mekhong(Thai Whisky)
CAF'E ROMANO	: Amaretto
AMERICAN COFFEE	: Jack Daniel's
RISTRETTO COFFEE	: Galliano
SKYE COFFEE	: Drambuie
HIGHLAND COFFEE	: Scotch whisky
MUDSUDE COFFEE	: Bailey's & Kahlua
NUTTY IRISHMAN	: Bailey's & Frangelico
FRENCH COFFEE	: Grand Marnier



A LA CARTE HOMEMADE DESSERT