

DESSERT WINES

Dolce Semillion & Sauvignon Blanc (Late Harvest)	22.00/125.00
Sauternes, Chateau Clos Hoet-Peraguey	14.00/59.00
Mondavi Muscat Caneli "Moscato d'Oro"	9.95/37.00
Boony Doon, Muscat "Vin de Glaciere"	9.95/37.00
Trentadua "Chocolate Amore"	13.00/49.00

PORTS

Croft Distinction	8.50
Fonseca Bin 27	8.95
Taylor Fladgate 10 year Tawny	10.50
Taylor Fladgate 20 year Tawny	13.00
Graham's Quinta Dos Malvedos, 1998	14.00

SINGLE MALT SCOTCH

Balvenie 12 years	13.00
Balvenie 14 years	17.00
Glenfiddich 12 years	12.00
Glenlivet 12 years	13.00
Glenmorangie 10 years	12.50
Lagavulin 16 years	18.00
Laphroaig 10 years	12.00
Macallan 12 years	14.50
Macallan 18 years	30.00

COGNAC – CALVADOS – GRAPPA

Remy Martin VSOP	15.00
Courvoisier VS	13.00
Courvoisier VSOP	15.00
Courvoisier XO	35.00
Hennessy VS	13.00
Hennessy VSOP	15.00
Hennessy XO	35.00
Hennessy Paradis	90.00
Grappa Castella Banfi	10.50
Calvados, Coeur De Lion, Fine	13.50

ALCOHOLIC COFFEE DRINKS

Bailey's Coffee, with Bailey's Irish Cream	9.00
Keoke Coffee, with Kahlua & Brandy	9.00
Mexican Coffee, with Kahlua & Tequila	9.00
Tuaca Cappuccino	10.00
Frangelico Cappuccino	10.00
Di Saronno Amaretto Cappuccino	10.00

DESSERTS

English Trifle

Layered sponge cake, bavarian cream, raspberries, strawberries, whipped cream and sherry wine

7.50

Crème Brule

Custard pudding and raspberries topped with caramelized sugar crust

8.50

Chocolate Lava Cake

Warm and rich, served a-la-mode

8.50

New York Style Cheesecake

A true classic with raspberry melba sauce

8.50

Fresh Berries

Seasonal fresh berries, served with whipped cream

8.50

Apple Bread Pudding

Served warm with caramel sauce and whipped cream

8.50

Chocolate Mousse

Infused with raspberry melba sauce

8.50

Key Lime Pie

With whipped cream, raspberry melba sauce and lime zest

8.50

Italian Gelato

Cappuccino Dark Chocolate
or

White Chocolate Passion Fruit

8.50