

# THE DESSERT BAR



## THE HOT CHOCOLATE BAR

| PREPARED WITH DARK OR WHITE HOT CHOCOLATE |

### MINT

HANDPRESSED FRESH ORGANIC MINT LEAVES  
HARMONIZED WITH COMPLEX NOTES OF BRANDY

### RASPBERRIES & CREAM

HANDPRESSED RASPBERRIES & FRESH WHIPPED CREAM  
WITH A HINT OF IRISH CREAM & FRAMBOISE

### CORE ESSENCE

AN ENCHANTING FUSION OF AMARETTO & FRANGELICO

### SOIGNÉ

A WHISPER OF REMY MARTIN VSOP, FINE CHAMPAGNE COGNAC  
LIFTED WITH RELAXING NOTES OF DARK CHOCOLATE

### DULCE DE LECHE

CARAMEL INFUSED WHITE CHOCOLATE  
& A HINT OF VANILLA LIQUEUR

### THE TRIPLE THREAT

INFUSED WITH NOTES OF SAMBUCA, STARBUCKS COFFEE LIQUEUR  
& A SHOT OF PERFECTLY BREWED ESPRESSO

| 8.50 |



## AFTER DINNER AFTER THOUGHTS

| PLEASE ALLOW 15 MINUTES FOR THE SOUFFLÉ CAKE & APPLE TART |

### CHOCOLATE OR VANILLA CRÈME BRÛLÉE

CUSTARD WITH A LAYER OF HARD CARAMEL

### APPLE CARAMEL BREAD PUDDING

SERVED WARM WITH VANILLA ICE CREAM & CIDER GLAZE

### WARM APPLE TART

CIDER GLAZE & VANILLA ICE CREAM

### SEASONAL FRUIT CRISP

SERVED WARM WITH TOASTED OATS & VANILLA ICE CREAM

### SORBET OF THE DAY

CHEF'S SEASONAL SELECTION

### LEMON TART

### ALMOND CAKE

### BISTRO SUNDAE

CARAMEL DECADENCE, CHOCOLATE SAUCE & CANDIED WALNUTS

### BROWNIE SUNDAE

CARAMEL DECADENCE & HOMEMADE BROWNIES

### CHOCOLATE SOUFFLÉ CAKE

SERVED WARM WITH RASPBERRY COULIS & VANILLA ICE CREAM

| 7.75 |

