

Desserts

Cooked at your table (for 2 people)	395,000
Poached in orange with a Grand Marnier sauce. <i>Choice of:</i>	
Crepe Suzette	
Strawberry Flambé	
Mango Flambé	
Cheesecake	210,000
A sweet cream cheese blend on a pastry bottom	
Chocolate Pudding	210,000
Rich Belgium chocolate encased in a light pudding mix and ice cream	
Big Boy Chocolate Sundae	210,000
Everything a growing boy needs! Chocolate brownies, triple scoop ice cream, raspberry sauce smothered in warm chocolate sauce	
Apple Crumble & Ice Cream	210,000
Poached apple topped with sweet crumble and ice cream	
Tiramisu	210,000
Traditional Italian dessert with Mascarpone cheese	
Vanilla & Lemon Creme Brulee	210,000
Rich lemon infused custard with a torched sugar on top	
Cheese Board (Per person)	295,000
Baby Stilton, French Brie & Mature Cheddar served with dried sultanas, apricots, fig compote & water cracker biscuits	

Coffee

Liqueur Coffee	140,000
Irish, Royal, Mexican, Italian	
Coffee & Chocolate (Decaf & skim milk available)	
Long black, Macchiato, Single Espresso	60,000
Cappuccino, Flat white, Cafe latte hot / iced	65,000
Double Espresso, Cafe Mocha, Iced Cappuccino, Chocolate hot / iced	65,000
Tea	60,000
Lipton, English Breakfast, Earl Grey, Peppermint, Chamomile, Vietnamese Green, Lipton Iced Tea	