dessert and coffee

dessert

Midnight Chocolate | 28
Dark chocolate mousse, cocoa mirror glaze, salted caramel, cocoa sable, and vanilla bean ice cream.

Coconut, Rum and Pineapple | 28
With rum glazed pineapple and caramelized puff rice.

Tropical Gold | 32
Vanilla bean cheesecake, mango-passion fruit gel, roasted pineapple, and toasted coconut crumble.

Lemon Silk | 30
Silky lemon tart, torched Italian meringue, berry compote, and candied lemon.

Warm Coconut Bread Pudding | 30
Coconut custard pudding, golden rum caramel, and vanilla bean ice cream.

Tropical Fruit Platter with Mango Coulis | 26
A selection of tropical fruits. (V)

Cheese Board | 35
A fine selection of cheese and crackers.

Assorted Ice Creams and Sorbets | 22
Ask your server for today's flavours.

coffee

Irish Coffee | 25
Whisky, coffee, topped with a layer of cream, and garnished with cinnamon.

French Connection | 25
Hennessy, brown sugar, coffee, and whipped cream.

Bajan Coffee | 25
Aged Bajan Rum, brown sugar, coffee, and whipped cream, garnished with nutmeg.

Baileys Irish coffee | 25
Baileys Irish Cream, coffee, topped with a layer of cream.

digestifs and after dinner liqueurs

Baileys Irish | 20

Grand Marnier | 28

Kahlúa | 15

Hennessy V.S | 20

Mount Gay XO | 16

El Dorado Rum Cream | 12

a Sweet Ending to a Delicious Meal

All prices are listed in BBD and are inclusive of VAT. A 10% service charge and 2.5% levy will be added to your final bill.
For groups of 8 or more, a 12.5% service charge will apply.

Plant Based · Gluten Free · (V) Vegetarian

Common allergens are present in our kitchen. Please make your server aware of any allergies.

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RESTAURANT & BAR

dessert and coffee

dessert

Coffee and Carmel Tiramisu | 35
Espresso mascarpone, coffee soaked sponge, salted caramel and dark chocolate.

Tropical Fruit Platter with Mango Coulis | 26
A selection of tropical fruits. (V) (GF)

Vanilla Bean Crème Brûlée | 30
Madagascan vanilla custard, crisp caramelized sugar, fresh berries, and delicate sable.

Coconut, Rum and Pineapple | 28 (GF)
With rum glazed pineapple and caramelized puff rice.

Spiced Poached Pear | 28 (GF)
Vanilla-poached pear, warm caramel sauce, sprinkled with cinnamon and served with vanilla bean ice cream.

Cheese Board | 35
A fine selection of cheese and crackers.

Assorted Ice Creams and Sorbets | 22
Ask your server for today's flavours.

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