

## DINNER DESSERTS

**Delightful Dark Chocolate Fondant \$14.00**  
Served with Raspberry Sorbet

**Daily Crème Brule \$12.50**  
Ask for the flavor of the day

**Our Famous Apple Tarte Tatin \$12.50**  
Served with Vanilla Ice Cream

**Daily Homemade Soufflé \$14.00**  
Please allow us a few more minutes to prepare it

**Assorted Ice Cream And Sorbet \$12.00**  
Raspberry, Lemon and Mango Sorbets  
Chocolate, Vanilla, Strawberry, Rum & Raisin

**Salted Caramel And Chocolate Tart \$14.50**  
Served with Bourbon Vanilla Ice Cream

**Assorted Cheese Plate \$18.00**  
Served with Crackers

**A 17% gratuities will be added to your final bill**

## COFFEE AND TEA

**Espresso \$3.75 Double Espresso \$5.25**  
**Cappuccino \$4.75 Large Cappuccino \$6.25**  
**Freshly brewed coffee \$3.75 Decaffeinated coffee \$3.75**  
**Latte \$6.25 Pot of tea \$3.75 Hot chocolate \$4.75**

## SPECIALTY COFFEES

**Bermuda Coffee \$10.50**  
With Black Seal Rum, Bermuda Gold Liquor and double cream

**French Coffee \$10.50**  
With Grand Marnier, Cognac and double cream

**Hamilton Nights \$10.50**  
With Bailey's, Frangelico, Kahlua and double cream

**Classic Irish Coffee \$10.50**  
With Irish whiskey, sugar and double cream

**Cafe Marseille \$10.50**  
With Cognac, Raspberry Liquor and double cream