

## DINNER DESSERTS

### **Delightful Dark Chocolate Fondant \$15.00**

Served with Raspberry Sorbet

### **Daily Crème Brule \$13.50**

Ask for the flavor of the day

### **Our Famous Apple Tarte Tatin \$14.50**

Served with Vanilla Ice Cream

### **Daily Homemade Soufflé \$16.00**

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 \$4.00 Double Espresso \$6.00**

**Cappuccino \$5.25 Large Cappuccino \$7.00**

**Freshly brewed coffee 4.25**

**Decaffeinated coffee \$4.25**

**Latte \$7.00 Tea \$3.75 Hot chocolate \$5.25**

## SPECIALTY COFFEES

### **Bermuda Coffee \$15.00**

With Black Seal Rum, Bermuda Gold Liquor and  
Double Cream

### **French Coffee \$15.00**

With Grand Marnier, Cognac and Double Cream

### **Hamilton Nights \$15.00**

With Bailey's, Frangelico, Kahlua and Double Cream

### **Classic Irish Coffee \$15.00**

With Irish Whisky, Sugar and Double Cream

### **Cafe Marseille \$15.00**

With Cognac, Raspberry Liquor and Double Cream