

DESSERT MENU

Chocolate Mousse

Light and rich; made in the traditional French method
and wrapped in a thin chocolate shell 10.50

Triple Chocolate Cake

Served with house made pistachio Ice Crème 11.00

Tiramisu

Rum and coffee soaked lady fingers layered with
zabaglione and mascarpone 11.00

Marx Bros. Cheesecake

Thick, rich & creamy, our own special recipe 9.50

Crème Brulée

Classic rich vanilla bean custard with a crisp caramel crust 9.00

Citrus Bread Pudding

Served with coconut ice-cream and almibar sauce 10.00

House Made Ice Cream and Sorbet

Coffee-Chocolate Espresso Bean

Sorbets: Daily Selection

\$8.00

Van's Blend & Decaffeinated coffee are fresh roasted by Café del Mundo
Assorted Teas by Twinings

Pastry Chef- Carlos Morales Vilches