

# Dessert Menu



## Bobor Tnoat \$4.00

A local favorite, young palm fruit served in a coconut milk with palm sugar.



## Tapaer \$4.00

Fermented Sticky Black & white Rice, served in its own syrup with fresh young coconut shavings.



## Poached Pineapples on Samay Rum \$5.50

Crème anglaise, Pineapples, Pineapple Sorbet.



## Choco Caramel Delight \$6.50

Chocolate delicatessen, Biscuit Almond Crumble, Caramel Sauce served with a Vanilla Brownie Ice Cream.



## Tiramisu \$7.00

Mascarpone, Kahlua Liqueur, Café, Ladyfinger, Cream, Cacao Powder.



## Crème Brulee \$6.00

Creamy Custard, Topped with Caramelized Sugar.



## Raspberry Cheesecake \$6.50

Cream Cheese, Raspberry Coulis, Crumble, Wild Berries Ice Cream



## Café Gourmand \$6.00

Daily Selection of mini dessert, Served with a choice of Coffee or Tea.



## Fruit Platter \$5.00

Selection of the Daily Fruit Based on the season.

## Selection of Ice Cream - \$3.00

- Strawberry
- Chocolate
- Coconut
- Vanilla
- Mango
- Wild Berries Ice Cream
- Vanilla Brownie Ice Cream
- Pineapple Sorbet

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