

Dessert

CHEESE PLATE | 14

a selection of herbed goat, vino rosso & manchego cheeses
690 cal

CHOCOLATE LAVA CAKE | 15

rich chocolate cake with a molten center of Callebaut belgian chocolate,
served with premium vanilla ice cream & chopped pistachios
1380 cal

NEW YORK CHEESECAKE | 14

classic preparation, topped with caramel & fresh citrus
1090 cal

CRÈME BRÛLÉE | 13

creamy tahitian vanilla bean custard served with fresh seasonal berries
800 cal

TRIPLE-LAYER CHOCOLATE CARAMEL CAKE | 15

caramel mousse, spiced candied walnuts
860 cal

CARROT CAKE | 12

three-layer cake with cream cheese frosting, topped with a drizzle of caramel
1300 cal

KEY LIME PIE | 12

fresh key lime, graham cracker crust, chantilly whipped cream
900 cal

FRESH BERRIES & CHANTILLY CREAM | 13

fresh seasonal berries served with a side of chantilly whipped cream
170 cal

ICE CREAM | 11

premium chocolate or vanilla ice cream
350/360 cal

SORBET | 11

wildberry sorbet
170 cal

DRINKABLE DESSERT

COFFEE MAN | 12

Rémy Martin V.S.O.P, a hint of coffee & subtle
vanilla notes from a Torino-style sweet vermouth
150 cal

COFFEE SERVICE

FRESHLY BREWED COFFEE | 4

0 cal

ESPRESSO | 5

15 cal

CAPPUCCINO | 6

80 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information is available upon request.

cal represents calories