











## Dessert Menu

 <b>Coconut Panna Cotta</b> 25 White chocolate granite, thila caramel sauce	 <b>Britany Sable, Praline</b> 25 Hazelnut dome, strawberry, mango, balsamic, mint, coco sorbet
  <b>Thila Chocolate Bar</b> 25 Nutty chocolate brownie, vanilla sauce	  <b>Thila Surprise</b> 25 Baked alaska flambe inside a dome of cotton candy
  <b>Chocolate Almond Lime Desire</b> 25 Raspberry coulis, raspberry sorbet	  <b>Fresh Tropical Fruits</b> 25

 nuts    gluten free    alcohol

Kindly notify one of our team member if you have any allergic intolerance.

## After Dinner Drinks

	\$	AI		\$	AI
<b>Coffees</b>			<b>Grappa</b>		
<b>Macchiato, Espresso</b> 5 0 (single or double)	5	0	<b>Nonino Chardonnay</b> 14 7	14	7
<b>Kurumba Signature Coffee</b> 8 0	8	0	<b>Nonino Antica Cuvee</b> 20 12	20	12
<b>Americano, Latte, Cappuccino</b> 7 0 Add your choice of flavour: vanilla, caramel, cinnamon	7	0	<b>Nonino Grand Reserva 8yrs</b> 24 15	24	15
<b>Specialty Coffees</b>			<b>Gaja Barbaresco</b> 15 7	15	7
<b>Irish</b> 17 4 Coffee, jameson irish whisky topped with a layer of fresh cream	17	4	<b>Liqueur</b>		
<b>Jamaican</b> 15 0 Coffee captain morgan dark rum topped with a layer of fresh cream	15	0	<b>Grand Marnier</b> 10 4	10	4
<b>Cafe Royal</b> 15 0 Coffee brandy topped with a layer of fresh cream	15	0	<b>Frangelico</b> 10 0	10	0
<b>Mexican Coffee</b> 15 0 Kahlua topped with a layer of fresh cream	15	0	<b>Sambuca</b> 10 4	10	4
			<b>Fernet Branca</b> 10 0	10	0
			<b>Jagermeister</b> 10 0	10	0
			<b>Pernod</b> 10 0	10	0
			<b>Cognac</b>		
			<b>Hennessy XO</b> 30 22	30	22
			<b>Hennessy VSOP</b> 18 11	18	11

Prices are in USD and inclusive of 23.2% government taxes & service charge.