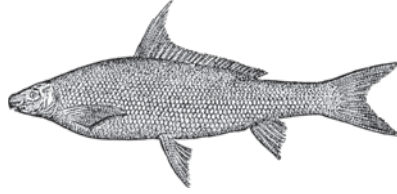


DESSERT

MENU



Sgroppino
al Limoncello

\$108

Coconut Tart
with Dark Chocolate Gelato

\$108

Mascarpone Cream
with Coffee Sauce and Crispy Cookie

\$108

Vanilla Panacotta
Mango Soup, Poached Pineapple

\$128

Passion Fruit Crème Brûlée **\$128**
Passion Fruit, Passion Fruit Purée, and Mango Sorbet

Chocolate "Royale" **\$138**
Dark chocolate Mousse, Almond Sponge Cake,
Praline and Raspberry Coulis

Homemade Ice Cream & Sorbet **\$38/scoop**
Gelato: Strawberry, Vanilla, Mascarpone,
Chocolate and Hazelnut
Sorbet: Mango, Lemon, and Green Apple

Sweet Cocktail

Tiramisu Martini \$128

Patron XO Coffee, Frangelico Hazelnut Liqueur,
Jameson Irish Whisky Shaken with a Shot of
Espresso Coffee, Vanilla Syrup and Cream Served
with Lady Finger and Cocoa Powder

Bosacaiol \$118

Teeling Irish Whiskey, Fresh Strawberry,
Brown Chocolate Liqueur from Guatemala and Cream

Nuts & Berries \$118

Cartron Crème de Mure and Frangelico Hazelnut
Liqueur Shaken with Homemade Mixed Berries Purée,
Spiced Syrup and Cream Served Straight Up with a
Touch of Nutmeg

Sorrento Magica \$118

Gin Sabatini, Fresh Lemon from Sorrento,
43 Spanish Liqueur and Whipped Cream