

RESERVE CUT

DESSERTS

14

CRISPY BANANA

CARAMELIZED POPCORN
VANILLA ICE CREAM
HOT CHOCOLATE

SABLE BRETON TATIN

CARAMELIZED APPLES
VANILLA ICE CREAM
SALTED CARAMEL

COCONUT CAKE

RASPBERRY GANACHE
TORCHED MERINGUE
COCONUT SORBET

TIRAMISU

SABAYON CREAM
ESPRESSO COFFEE SYRUP
COFFEE CRISP

CHOCOLATE MOLTEN CAKE

CHOCOLATE EMULSION
VANILLA ICE CREAM

HOUSE MADE SORBETS

HOUSE MADE ICE CREAMS

CHOCOLATE DEGUSTATION

CHOCOLATE TEN WAYS
18

WARM BEIGNETS

CRÈME ANGLAISE
RASPBERRY COULIS
(DINNER ONLY)
16

ALL DESSERTS ARE
CREAM & DAIRY FREE

PASTRY CHEF: IGNACIO GARCIA

TEA

(T SALON TEA)

6

FRESH MINT TEA

BLACK TEA SAFARI BLEND

ORGANIC RED TEA (UPAYA)

HERBAL TEA BALANCE

SUNRISE IN TIBET

PEPPERMINT

CHAMOMILE LAVENDER

.....

COFFEE

(LAVAZZA COFFEE)

COFFEE/DECAF 5

CAPPUCCINO 7

AMERICANO 6

ESPRESSO 6

DOUBLE ESPRESSO 7

MACCHIATO 6

LATTE 6