



## DESSERTS

CRISPY FRIED BANANA FRITTER // 13.75

Toasted coconut, cream sauce,  
chocolate sauce

NO-BAKE LEMON CHEESECAKE // 13.75

Fresh berries, berry coulis

GOSLING GOLD RUM // 13.75

Triple layered chocolate cake  
whipped sweet cream

GREEN TEA PANNA COTTA // 13.75

Lychee, coconut flakes, mango sauce

FRIED ICE CREAM // 14.75

Vanilla & chocolate ice cream,  
sponge layers, candied fruit,  
chocolate sauce

HOMEMADE ICE CREAMS // 10.75

Chocolate ~ Vanilla ~ Green Tea  
Lemongrass

HOMEMADE SORBET // 10.75

Limoncello ~ Green Apple

AFFOGATO // 12.75

Homemade vanilla gelato  
topped with Caffè del Doge Espresso  
& whipped cream

## SPECIALTY COFFEES

BERMUDA COFFEE // 13.75

Coffee, Gosling's Black Seal Rum,  
Kahlúa & Whipped Cream

ORIENTAL COFFEE // 13.75

Coffee, Kwai Feh Lychee Liqueur &  
Whipped Cream

JAMAICAN COFFEE // 13.75

Coffee, Jamaican Rum, Tia Maria

IRISH COFFEE // 13.75

Coffee, Irish Whiskey, Brown Sugar &  
Whipped Cream



\* Please advise your server of food allergies & dietary restrictions \*