



## Coffee Liquor

<b>Bailey's Cup of Coffee</b>	12
Double espresso served with Bailey's Irish cream	
<b>Café Savoy</b>	12
Coffee, Milk, Triple Sec, Brandy	
<b>Coffee Coolata</b>	12
Coffee, Sugar, Milk, Kahlua, Ice	
<b>Cubano Coffee</b>	12
White Rum, Cream De Cacao, Coffee, Sugar, Cream	
<b>VooDoo Tea</b>	12
White Rum, Blue Curacao, Tea	
<b>Digestive</b>	
<b>Remy martin V.S.O. P</b>	16
A perfect harmony of elegant and powerful aromas of Vanilla, hints of licorice, baked apricots and peaches, violet	
<b>Courvoisier V.S.O. P</b>	15
The bouquet is dominated by some fruity notes, a hint of vanilla, slightly nutty. The finish rather soft for a VSOP	
<b>Grand Mariner</b>	11
Grand Mariner is a premium blend of Cognacs with wild tropical oranges from the Caribbean	
<b>Romana Sambuca</b>	8
Sambuca is an Italian anise-flavored	

A 10% Service Charge and an 12% Government Tax will be added



## Dessert

<b>French Vanilla Crème Brulee</b>	<b>18</b>
Crème brulee perfumed with vanilla from Martinique and caramelized with brown sugar. Lightly enhanced with Local Aged Bambara Rum	
<b>Chocolate Strawberry Brownie</b>	<b>18</b>
Dominican growth gianduja chocolate brownie filled with fresh strawberries, chocolate coulis & home-made strawberry sorbet	
<b>Mango &amp; Coconut Dacquoise Cake</b>	<b>18</b>
Fresh Caribbean Mango compote, with a coconut cake. Served with Caribbean "Banuelos" mango coulis	
<b>Caribbean Pineapple Parfait</b>	<b>18</b>
Verrine of Honeycomb soaked pineapple Mousse. Accompanied by a Pina colada Cream.	
<b>Selection of Homemade Sorbet &amp; Ice Cream</b>	<b>5</b>
Try our home-made selections of homemade creamy ice cream and refreshing fruity sherbet	

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