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## SWEETS • 12

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Key Lime Bar

*toasted meringue tropical sorbet*

Vanilla Bean Crème Brulee - Flambé

*coconut caramel*

*Signature* • Tropical Pavlova

*crisp meringue passion fruit mousse exotic sorbet*

*Classic* • Profiteroles

*mini puffs vanilla bean ice cream sugar roasted almonds  
dark chocolate sauce*

Warm Chocolate Molten Cake

*62% peruvian chocolate hazelnut praline vanilla bean ice cream*

Chocolate Hazelnut Dome

*praline crunch chocolate glaze chocolate mousse*

Real Greek Yogurt

*greek thyme honey toasted walnuts*

Mini Espresso Martini

*grey goose espresso tentura kahlua hazelnut cream 2. supp*

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## HOUSEMADE FROZEN DELIGHTS • 10

Ice Cream Tasting

•Vanilla Bean •Dulce de Leche •Espresso

Sorbet Tasting

•Mandarin •Exotic Strawberry

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## COFFEE • TEA

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Espresso 5

Double Espresso 6

Cappuccino 5

Latte 5

Pano's Private Reserve Coffee 4

Selection of Fine Tea 3

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## DESSERT CORDIALS

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Lemoncello di Capri 12

Sambuca Molinari 10

Taylor Fladgate Late Bottle Vintage 11

Taylor Fladgate 10 year Tawny 14

Taylor Fladgate 20 year Tawny 18

Stratus Riesling Icewine 16 gls • 80 btl

La Fleur d'Or Sauternes 12 gls • 60 btl

Chateau d'Yquem - Sauternes 1er Cru Superieur 60 gls • 300 btl

Martel VS 13

Remy VSOP 17

Hennessy XO 45

### Louis XIII de Remy Martin Experience

1/2 oz 75 • 1 oz 150 • 2 oz 300