

DESSERT MENU

CHOCOLATE POLENTA SOUFFLÉ	9
A Bistró classic! Baked-to-order in a soufflé dish (20 minutes). Served with vanilla ice cream and chocolate sauce.	
BANANAS FLAMBÉ	9
French crêpes, vanilla ice cream, spiced rum and coconut.	
CLASSIC NEW YORK CHEESECAKE	8.75
With a graham cracker crust, whipped cream and choice of sauces: caramel, chocolate or raspberry.	
CRÉME BRÛLÉE	8
Rich vanilla custard topped with a burnt sugar crust.	
FRENCH CRÊPES SUNDAE	8.25
With caramel, chocolate and raspberry sauces.	
FLOURLESS CHOCOLATE TART	8.50
Rich chocolate filling in a flourless pecan crust with chocolate and white wine sabayon sauce.	

AFTER DINNER DRINKS

NUTS AND BERRIES

Frangelico and Chambord on the rocks.

SMITH AND KEARNS

Dark crème de cacao, cream and soda splash.

TOASTED ALMOND

Amaretto, Kahlúa and cream.

SPANISH RUSSIAN

Tres Leches (triple cream liqueur), vodka & Kahlúa.

HOT DRINKS

ITALIAN COFFEE

Galliano and coffee.

HOT KISS

Jameson, white crème de menthe, white crème de cacao, coffee and whipped cream.

KEOKE COFFEE

Kahlúa, brandy, white crème de cacao, coffee and cream.

MILLIONAIRE'S HOT CHOCOLATE

Tres Leches, Grand Marnier, Frangelico, hot chocolate and whipped cream.

DESSERT MARTINIS

CHOCOLATE JOY

360 Chocolate Vodka, Frangelico and Malibu Rum.

CHOCOTINI

Stoli Vanilla, Bailey's and dark crème de cacao.

ESPRESSO MARTINI

Stoli Vanilla, Stirrings Espresso Vodka, Bailey's Irish Cream.

DREAMSICLE MARTINI

Stoli Orange Vodka, Triple Sec and Tres Leches.

GRAND MARTINI

Absolut, Grand Marnier, Amaretto and cranberry juice.

CORDIALS

GRAND MARNIER

Orange flavored cognac

AMARETTO DISARONNO

Almond liqueur

FRANGELICO

Hazelnut and berries liqueur

TUACA

Brandy, citrus and vanilla liqueur

REMY MARTIN VS AND VSOP

Champagne cognac

MARTELL VSOP

Borderies Region Cognac

COURVOISIER

Cognac blend (Fin Bois and Petite Champagne)

B&B

Herbal liqueur and brandy

PORTS

PENFOLDS

Bin 421 Tawny Port

FONSECA

Bin 27

BOGLE PETITE SYRAH