

GREEN TEA MILLE CREPES \$9

More than twenty thin crepes enveloping the lightest pastry cream, powdered matcha to top, w.ice cream & fresh fruit

TEMPURA ICE CREAM \$7

Vanilla ice cream in butter pound cake, lightly fried, w. fresh fruit

CHOCOLATE TEMPTATION \$8

Layers of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze

BANANA SPRING ROLL \$8

Banana and coconut flakes wrapped in spring roll pastry, w.ice cream & fresh fruit

CHOCOLATE LAVA CAKE \$9

Delicious molten center, and a light, springy exterior-pure chocolaty decadence from inside out, w. ice cream & fresh fruit

CRÈME BRULÉE \$6

Smooth and creamy texture of this sweet custard is highlighted by its candied top, w. fresh fruit

ORANGE RIPIENO \$9

Orange sorbetto served in the natural fruit shell

GOURMET ICE CREAM \$5

Greentea, Vanilla, or Chocolate w. fresh fruit



Dessert

CHOYAUMESHU WINE \$6

A traditional Japanese dessert wine

HARVEYS SHERRY-BRISTOL CREAM \$7

Spain Sherry, unique blend of classic old Oloroso wine

**TAYLOR FLADGATE,
TAWNY PORTO TEN YEARS** \$9

ROMANA SAMBUCA \$8

DISARONNO AMARETTO \$8

FRANGELICO \$8

DRAMBUIE \$10

**TOMASELLO-WINERY
BLACKBERRY WINE** \$8

BAILEY'S \$8

KAHLUA \$8

GRAND MARNIER \$8

PATRON XO CAFÉ \$12

HENNESSY V.S.O.P. \$14

REMY MARTIN V.S.O.P. \$14

ESPRESSO \$5

DOUBLE ESPRESSO \$6



Drink