

DESSERTS

Marjolaine

A Parisian classic; almond dacquoise layered with coffee praline butter cream, chocolate chiffon cake and Chantilly cream topped with ganache; served with coffee crème Anglaise -8.00

Le Péché au Chocolat

A rich creamy white and semi-sweet chocolate truffle cake with raspberry sauce, crème Anglaise and whipped cream - 8.00

Mousse au Chocolat Blanc et Noir

A duo of silky dark and fluffy white chocolate mousse topped with a ganache rosette – 8.00

Saveur Douce d'Asie

A delicate crème caramel flavored with Asian pandan leaf; garnished with a black & white sesame Florentine cookie - 8.00

Mousse aux Fruits de Passion

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple crushed in dark rum, sugar and lemon juice – 8.00

Crème Glacée et Sorbet

Raspberry Sorbet, Vanilla and Ginger Ice Cream – 7.00

COFFEE & TEA DRINKS

Witch's Brew

Cappuccino with Kahlua and Amaretto topped with a dash of cinnamon...7.50

Roasty Toasty Cappuccino

Cappuccino with Vanilla Vodka, a splash of Kahlua, Baileys and Amaretto with a dash of cinnamon on top...7.50

Spike my Chai

With your choice of one of the following;

Brandy, Amaretto DiSaranno, Kahlua, Baileys or Frangelico...6.50

Parisian Coffee

Our fresh brewed coffee with Grand Marnier and Brandy; topped with whipped cream...6.50

COFFEES & TEAS

(caffeinated and decaffeinated)

Coffee...2.25

Cappuccino...4.25

Espresso...3.75

Tea Tray – black, green, & herbal... 1.75

Cambodian

Sweetened Keemun and Yunnan black teas, citrus, saffron, cardamom, cinnamon and milk...3.95

Chai

Sweetened black tea with ginger, vanilla and milk...3.95

SINGLE MALTS, COGNACS, BRANDIES & PORTS

Glenfiddich (15 year) - 15.95

Glenlivet (12 year) - 11.25

Talisker (10 year) - 11.95

Macallan (12 year) - 14.95

Cragganmore (12 year) - 10.95

Balvenie (15 year) - 14.50

Lagavulin (16 year) - 13.95

Laphroaig (10 year) - 10.95

Auchentoshan (10 year) - 8.50

Oban (14 year) - 11.95

Courvoiser VSOP - 12.75

Remy Martin VSOP - 12.75

Hennessey VS - 8.95

Taylor Fladgate 20 Year Old Tawny Porto

A great tawny; light spice, raisins, a touch of oak and cinnamon – 7.50

Graham's Six Grapes Ruby Porto

Unfiltered reserve – 6.95

DESSERT WINE

2004 Orange Muscat Quady "Essensia" - 5.50

(Pairs well with Le Péché & Marjolaine) – 5.50

2007 Santa Julia Tardio

Pear, apricot and citrus aromas. Fruit and honey flavors (Pairs well with Mousse aux Fruits de Passion) – 8.50

2005 Les Saraments Blanc

Château d'Aydie, Gascony, France – 5.95

