DESSERTS

SALTED APPLE TARTE TATIN
Vanilla Ice Cream.....50

BASQUE BURNT CHEESECAKE
Caramelized White Chocolate, Butterscotch Sauce.....45

BANANA SOUFFLÉ
Anglaise, Vanilla Ice Cream.....50

LEMON POSSET
Macerated Seasonal Fruit.....45

BITTER CHOCOLATE MOUSSE
Biscotti, Early Harvest Olive Oil, Barbuda Salt.....55

ETON MESS
Crushed Meringue, Chantilly Cream, Berry Mix, Coulis.....48

PISTACHIO & LEMON CAKE (n)
Pistachio Sponge, Lemon Drizzle, Pomegranate, Raspberry Sorbet.....45

House-Made Ice Cream & Sorbet

HOUSE-MADE ICE CREAM
Vanilla, Grenadian Chocolate, Coffee, Coconut, Pistachio (n), *Peanut Butter* (n)

HOUSE-MADE SORBET (v)
Lemon, Raspberry, Mango & Lime.....Per Scoop. *16*

Build Your Own Sundae.....2 Scoops, Garnish & Sauce. *40*

GARNISHES
Shortbread, Chocolate Brownie, Antiguan Pineapple, Rum & Raisin

SAUCES
Raspberry, Salted Caramel, Hot Chocolate, Rum Anglaise

STAY A LITTLE LONGER

ESPRESSO MARTINI
Absolut Vodka, Espresso, Coffee Liqueur.....50

FLORAL COLD BREW
Espresso, Hibiscus, Coconut Milk, Citrus, Mint.....35

(n) *Contains Nuts** (v) *Vegan* (Sm) *Small* (Lg) *Large*

**Our kitchen uses ingredients that contain allergens, including nuts, gluten, dairy, shellfish and more. Although we take reasonable precautions to accommodate dietary requirements, cross-contact may occur and we cannot guarantee an allergen-free environment. Please notify your server of any dietary requirements before placing your order.*

ALL PRICES IN EASTERN CARIBBEAN DOLLARS, 17% ABST INCLUDED. 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO BILL