



DESSERTS

CHOCOLATE GOLD

Chocolate Cake, Raspberry Jam, Chocolate Mousse
Robed in Ganache, Dusted with Gold Powder

HEAVENLY WHITES

Meringue Folded with
Vanilla Whipped Cream, Layered with Amaretto Cookies
& Dulce de Leche

20 LAYER BLACK & WHITE CREPE CAKE

Layered with Chocolate Ganache,
Bavarian Cream & Caramelized Raw Sugar

VANILLA BEAN CHEESECAKE

Mascarpone Cheesecake with Blueberry Compote
& Toasted Almond Crème Anglaise

KATAIFI

Whipped Greek Yogurt with Fresh Berries,
Candied Almond Brittle, Kataifi
& Wildflower Greek Honey

CAPPUCCINO CREME BRULÉE

Espresso Custard, Chocolate Covered Beans,
Cinnamon Whip Cream

KEY LIME TART

Toasted Marshmallow Fluff, Coconut Cream Anglaise
Sea Salt Graham Cracker Crust

FRESH SEASONAL FRUIT & BERRIES

IMPORTED GELATO & SORBETTO

BEVERAGES

ORGANIC FRENCH PRESSED COFFEE

SELECTION OF FINE HERBAL TEA

ESPRESSO

CAPPUCCINO

