

## DESSERT MENU

---

### *Desserts*

GINGER CARAMEL SPICED CAKE  
*calvados apples*

BAILEYS VANILLA SILK  
CHEESE CAKE  
*fruit coulis & berries*

SAN DOMINGO DARK  
CHOCOLATE BOMBE  
*espresso centre  
on short bread cookie*

SELECTION OF  
IMPORTED CHEESE  
*red currant jelly*

ASSORTED MANDORIA BISCOTTI  
*with chocolate fondue*

SPRING BERRY BOWL  
*with whipped cream or ice cream*

### *Dessert Wine*

VIDAL INNISKILIN  
*ice wine*

### *Special Coffees*

ALBANY CLUB COFFEE  
*Grand Marnier, Drambuie, Bailey's  
coffee & whipped cream*

FRENCH COFFEE  
*Cognac, Armagnac  
coffee & whipped cream*

IRISH COFFEE  
*Irish Whiskey  
coffee & whipped cream*

BLUEBERRY TEA  
*Grand Marnier  
Amaretto & Earl Grey tea*

## DESSERT MENU

---

### *Teas*

#### LEMON MANGO

*medium-bodied & tangy with underlying sweetness*

#### WINTER ESCAPES

*uplifting & smooth*

#### NUTCRACKER

*rich & decadent*

#### GINGERBREAD HOUSE

*spicy & sweet*

#### HEALTH & WELL-BEING GREEN

*light & refreshing with a mild finish*

#### ENGLISH BREAKFAST

*elegant & refined smooth sweetness*

**Available in decaf**

#### IMPERIAL EARL GREY

*light body with slighty spicy finish*

#### CHAMOMILE FLOWERS

*smooth & apple-like*

#### PEPPERMINT LEAVES

*minty & sweet*

#### VANILLA ROOIBOS

*rich & full-bodied with creamy vanilla finish*

### *Ponts*

#### TAYLOR FLADGATE

*20 years-old Tawny*

#### TAYLOR FLADGATE

*10 years-old Tawny*



TEALEAVES