

**DINNER PLATED MENU**

**Desserts**

*Flourless Chocolate Cake with Raspberry Coulis  
with Vanilla Ice Cream*

\$8.00

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**Tiramisu**

*Light Mascarpone Amaretto Mousse layered with  
Infused Almond Coffee Joconde*

8.00

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**Marquise**

*Guayaquil Chocolate Mousse layered with Dark Cocoa Cake  
soaked with Grand Marnier Glaced with Chocolate Ganache*

7.00

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**Warm Apple Streusel Tart**

*Sliced Apples and Apple Compote with Traditional Cinnamon  
Sugar Streusel served with Vanilla Ice Cream*

7.00

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**Lemon Meringue Tart**

*Butter Shortbread Cookie Crust filled with Lemon Curd  
and Italian Meringue*

7.00

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**Crazy Carrot Cheesecake**

*A delicious wonderful blend of juicy Carrot and Cheesecake*

7.00

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**Assorted Italian Sorbet**

*Raspberry, Mango and Pear Sorbet with  
Raspberry Coulis and Fresh Mint*

6.00

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