

DESSERTS

SPICED BREAD & BUTTER PUDDING - \$40

Vanilla Ice Cream, Baileys Banana, Caramel and Rum Anglais

MANGO & VANILLA CHEESECAKE - \$40

Coconut and Brandy Snap

COCONUT & PASSIONFRUIT PANNA COTTA - \$40

Mango Sorbet and Honeycomb

TIDATION - \$40

*Layers of Flourless Chocolate Cake, Glazed Dark Chocolate Mousse,
Baileys and Espresso Foam*

SPICED DATE PUDDING - \$40

*Butterscotch Sauce, Caramelized Bananas, Roasted Pecan Nuts,
Vanilla Ice Cream*

SELECTION OF HOMEMADE ICE CREAMS & SORBETS - \$38

Offered By Your Server

DESSERT WINES

MOSCATO D'ASTI NIVOLE

Michele Chiarlo, 2015 Italy

GLASS: \$28 | BOTTLE: \$82

CHATEAU FILHOT 2009

Sauternes, France

GLASS: \$25 | BOTTLE: \$125

SPECIAL COFFEES

SERVED WITH BISCOTTI

BAJAN - \$28

Bajan Coffee

JAMAICAN - \$33

Jamaican Coffee

ITALIAN & IRISH - \$35

Italian & Irish Coffee

ESPRESSO - \$10

CAPPUCINO - \$12

COFFEE - \$12

French Press Coffee

LATTE - \$12

FLAT WHITE COFFEE - \$12

TIDES CALYPSO ICE COFFEE - \$19

Milk Alternative: Almond Milk Available

HERBAL TEA - \$10

Ask waiter for selection

**A SELECTION OF FINE CUBAN
CIGARS IS AVAILABLE ON REQUEST.**