



## DESSERTS

### ORANGE SOUFFLE - \$39

*Dark Chocolate Sorbet*

### BAKED MARS BAR CHEESECAKE - \$41

*Caramel Sauce, Cocoa Nib Tuile, Vanilla Ice Cream*

### CHOCOLATE TIDATION - \$41

*Flourless Chocolate Cake, Dark Chocolate Mousse, Baileys Cremeux  
Espresso & Chocolate Sauce, Baileys Ice Cream*

### STICKY TOFFEE PUDDING - \$39

*Butterscotch Sauce, Brandy Snap Tuile, Vanilla Ice Cream, Candied Pecan Nuts*

### BREAD & BUTTER PUDDING - \$42

*Caramelized Banana, Rum & Vanilla Sauce, Banana Ice Cream*

### TIDES ICED CHOCOLATE COCONUT - \$39

*Mango Salsa, Dark Chocolate, Coconut & Mango Sorbet*

### MR. WHIPPY VANILLA SOFT SERVE ICE CREAM - \$34

*Rice Noodles, Hoisin and Sweet Chili Sauce & Sesame*

### SELECTION OF ICE CREAMS & SORBETS - \$30

## DESSERT & FORTIFIED WINES BY THE GLASS

*Francescano Natura Assisi, Moscato d'Asti DOCG 2021 – Piedmont, Italy - \$30*

*Château Simon, Sauternes 2018 - Bordeaux, France - \$70*

*Croft, Original Sherry - Jerez, Spain - \$20*

*Ramos Pinto, Tawny Porto - Douro Valley, Portugal NV - \$35*

## SPECIAL COFFEES SERVED WITH BISCOTTI

*Bajan - \$28*

*Jamaica - \$33*

*Irish - \$33*

*Italian - \$35*

*French Press Coffee - \$12*

*Tides Calypso Iced Coffee - \$19*

*Herbal Tea - 10\$*

*ASK YOUR WAITER ABOUT OUR CIGAR SELECTION*