

Desserts

WHITE CHOCOLATE MANGO CHEESECAKE
graham cracker crust, mango glaze

KAHLUA FLOURLESS CHOCOLATE CAKE
vanilla ice cream, raspberry coulis, white chocolate mousse

COCONUT LEMONGRASS CRÈME BRULEE
with tropical fruit compote

BANANA MACADAMIA NUT PIE
with caramel sauce and crème anglaise

MANGO MASCARPONE TART
puff pastry dome with caramel sauce and crème anglaise

BAKED PAPAYA COCONUT BREAD PUDDING
with vanilla bean gelato, caramel sauce and crème anglaise

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After Dinner Drinks

Eos, 2008 Moscato \$8

Cambria, 2005 Late Harvest Viognier \$7

Les Clos de Paulilles, 2006 Banyuls \$8

Smith Woodhouse, Porto Lodge Reserve \$8

Smith Woodhouse, 1995 Late Vintage Porto \$9

Graham's 20, Tawny Porto \$10

Glenmorangie, Single Malt Scotch Whiskey \$10

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