

## DESSERTS

Coconut Cake with Chantilly	\$11
Pear Frangipane with Ice Cream	\$11
Cup of Fresh Berries served with Chantilly Cream	\$11
Sorbet Cup topped with Strawberries	\$11
Connoisseur's Cheese Plate	\$18

Chef's Selection: Roquefort, Oka, Brie de Meaux, Chevre Finn, Crackers and Grapes

## Single Malt Scotches

Auchentoshan 12 Yr	\$13.75
Glenfiddich	\$12.50
Glenlivet French Oak 15Yr	\$15.00
Glenmorangie Original	\$13.75
Highland Park 18	\$25.00
Lagavulin 16 Yr	\$20.00
Laphroaig 10 Yr	\$17.50
Macallan Gold	\$15.00
Talisker 10 Yr	\$17.50
Oban 14 Yr	\$17.50

## COFFEE & TEA

Coffee	\$2	Premium Loose Teas	\$3
Nespresso Espresso	\$3	Mate-Chino	
Double Espresso	\$4.00	Goji Acai Sencha	
Latte	\$3.50	Imperial Jasmine	
Cappuccino	\$3.50	Tropicana Rooibos	
All above available as regular or decaf		Darjeeling	

Teas and Tisanes \$2  
Black, Green, Earl Grey,  
momile, Mint, Decaffeinated