

# Desserts



## **"Mixed Berry Crêpe"**

Sweet Crêpe Pancake filled with Hot Mixed Berries,  
served with Whipped Cream or Ice Cream

N\$ 47.00



## **"Crême Caramel"**

N\$ 32.50

## **"Banoffee Pie"**

Home-made Golden Caramel Sauce on a Crushed Biscuit Base  
topped with Sliced Bananas & Whipped Fresh Cream.

You'll love it!!

N\$ 45.00

## **"Ebony and Ivory"**

Home-made dark and white chocolate mousse  
served with a lace basket of fresh cream.

N\$ 39.00

## **"Little Squidgy Date Pudding with Sticky Toffee Pecan Sauce"**

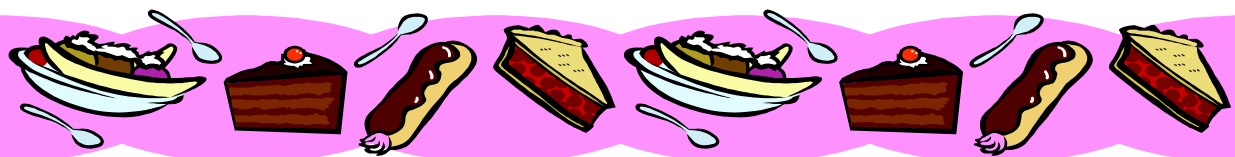
*"A truly delectable combination of flavours and  
textures which are light and melt in the mouth"*

Homemade Date pudding laced with a hint of Coffee,  
topped with a sauce of Pecan Nuts, Brown Sugar and Cream.

Served hot with chilled Fresh Pouring Cream.

*Naughty but nice !!!!!*

N\$ 47.00





### "Homemade Cheesecake"

Creamy cheesecake with your choice of topping;  
Mango, Blueberry or Kiwi Fruit Coulis.

N\$46.00



### "Amarula Bokka Glory"

Indulgent layers of Ice Cream, Amarula Liqueur, Nuts and Peaches,  
topped with Fresh Cream.

N\$ 49.00

### "Dame Blanche"

Vanilla Ice Cream with...  
Hot Rich Chocolate or Butterscotch Sauce

N\$ 22.00

### "Dame Rouge"

Vanilla Ice Cream with Hot Mixed Berries in Syrup"

N\$ 39.00



### "Banana Split"

Banana halves with Vanilla Ice cream, Fruit Cocktail,  
Chopped Nuts, Fresh Whipped Cream and Hot Chocolate Fudge Sauce.

*Yummmmmmy!!*

N\$ 46.00

### "Cheese Platter"

A selection of Camembert, Blue Cheese, Cheddar & Mozzarella,  
served with fresh locally grown Olives and Cheese crackers.

N\$ 57.00

### "Dom Pedro's"

Ice Cream blended with your choice of liqueur  
Please ask your Waitron for details of this wicked local indulgence!

N\$ 16.50 plus the cost of the alcohol!!!!

