

Sweet Endings 10.

Crème Brûleé

Traditional crème brûleé finished with house-made whipped cream and fresh fruit.

Chef's Cheesecake

Our creamy New York-style cheesecake, served with Chef's daily choice of topping. Ask for today's creation.

Ultimate Chocolate Cake

Three layers of chocolate decadence! Chocolate mousse, chocolate cake and a rich chocolate ganache topping.

Italian Lemon Cake

Light yellow cake layered with an airy Italian lemon cream.

Flourless Chocolate Torte

A flourless torte finished with our house-made whipped cream and fresh fruit. Gluten free.

Too full for our Sweet Ending? Ask your server about our delicious after-dinner cocktails!



GROWERS OF PREMIUM CEYLON TEA

BLACK TEA

English Breakfast

Full-bodied, bright cup, slight malty taste with perfectly-balanced flavor.

Earl Grey

Full-bodied tea with excellent balance of Bergamot, with hints of citrus and Ceylon tea character. Mild floral notes, clean finish and superb aroma.

Chai

Wonderful blend of tea flavor and traditional Chai Tea spices. Full-bodied and bold. Well-balanced tea-spice flavor with a subtle finish of sweetness. Exceptional aroma.

Peach Apricot

Excellent balance of tea and fruit flavors. Medium astringency with mild sweetness. Smooth, flavorful cup with a clean finish.

GREEN TEA

Mango Passion Fruit Green

Mellow green tea with well-balanced fruit flavor. Mild astringency with a hint of sweetness. Exceptional aroma.

Green Tea

Ceylon green tea character that is mellow with slight buttery notes. Hint of grassy notes with mild astringency. Excellent aroma.

HERBAL INFUSIONS

(Caffeine-Free)

Vanilla Rooibos

Full-bodied herbal infusion with mild sweetness from vanilla notes. Slight nutty flavor with bold and medium astringency. Excellent aroma of vanilla and rooibos.

Chamomile

Light floral and delicate flavor. Smooth, mild buttery taste with a hint of citrus. Clean finish with a mild sweetness.