

Desserts: All desserts are made in house

Panettone Bread Pudding (N)	\$13
Spiced chantilly, toffee sauce	
Hot Dark Chocolate Fondant (GF)	\$13
vanilla ice cream	
New York Apple Tart Tatin	\$13
green apple ice cream, marcona almond brittle	
Biko- Filipino Sticky Rice Cake (V,GF)	\$13
coconut sorbet, passionfruit	

Dessert Drinks:

Sansa's Lemon Cake	\$13
Kel Tour Du Monde Cognac, VSOP	\$15
Magloire Calvados V.S.O.P Pays D'Auge	\$12

Dessert Wines

Dow's 20yr Tawny Port	\$15
Manoella Ruby Port Reserve	\$8
La Rage du Soleil, Mas Peyre Maury	\$12
Wagner Riesling Ice Wine, NY	\$13
Bodega 501, Gades, Sherry, NV	\$12

Digestifs

Arak (like Sambuca but better) over ice	\$7
CapriNatura Limoncello	\$9

French Press Coffee	\$3
Espresso - single	\$4
Espresso - double	\$6
Tea	\$3