

DESSERT (Sobremesa)

Bebinca

\$12

Eight-layered festive cake baked layer by layer, nutmeg, coconut milk, egg yolk

Serradura

\$12

Sawdust pudding, Marie biscuit crumble, cream, sweet milk, vanilla, Amarena black cherry

Pasteis De Nata

\$12

Portuguese-inspired custard tart puff pastry filled with egg custard, cream scone, and crystal cherry

Ginger Carrot Pudim

\$12

Classic Indian pudding, ginger candy, carrot, spice, warm vanilla chocolate-infused custard sauce with brandy flambé.



Coffee & Tea Selection

La Grande Reserve: Beautiful Arabica blend, perfectly balanced, bold, and rich with perfect toasted notes.

Italian Style Espresso: Roast / Intensity woody flavor.

Decaf Espresso: Decaffeination with the Swiss water process. 100% natural 100% Arabica.

Organic Fair Trade.

Espresso / Americano \$5

Cappuccino / Latte \$5

Drip Coffee \$5

Our Organic & Fair Trade Teas \$5

Earl Grey: Subtle and freshness of bergamot. Amazing tea from Himalaya

English breakfast: Typical British Style, full-body and spice

Mint Green Tea: Delicious blend of Mint and Green.

Jasmine Tea: Tea from the enchanted garden, the queen of flowers.

Verbena Tea: Caffeine-free tea. The greatest expression of a relaxing tea.

Liqueurs / Aperitifs

Italicus- Rosolio do Bergamotto

\$12

Fernet Branca

\$12

Grand Marnier

\$12

Campari

\$12

Amaretto

.....

Executive Chef: Eric McCarthy

Food Allergies and Intolerances, before ordering please speak to our
staff about your requirements
