

DESSERTS

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| The Deck Chocolate Bomb Poached Berries Lemongrass Caramel Vanilla Ice Cream | 165 000 |
| Warm Chocolate Fondant <i>20 min</i> Salted Crumb Green Tea Ice Cream | 165 000 |
| Passion Fruit Cheesecake Passion Fruit Sauce | 165 000 |
| Banana Coconut Parfait Cashew Nut Brittle Mango Coulis | 165 000 |
| Trio of Crème Brûlée Passion Fruit Vanilla Lemongrass | 165 000 |
| Chocolate Marquise Crunchy Rose Cream | 165 000 |
| Dessert Platter <i>20 min</i> Chef's Selection | 380 000 |
| Seasonal Fruit Platter Ice Cream Sorbet | 280 000 |
| The Deck Cheese Board <i>Please ask your server for the cheese available</i> Pear Chutney Rosemary Crackers Walnut Raisin Bread | 300 000 |

DIGESTIVE

Dessert Wine

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| Mouton Cadet Sauternes (10CL) 2014 Semillon Sauvignon Blanc - Sauternes France | 390 000 |
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Port

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| Ramos Pinto Tawny - Red Portugal | 160 000 |
| Ramos Pinto Lagrima - White Portugal | 160 000 |

Cocktail

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| Espresso Martini | 195 000 |
| White Chocolate Martini | 195 000 |
| Coffee Amaretto | 175 000 |
| Irish Coffee | 175 000 |