



TEA SELECTION

Selection of Teas
US 5

COFFEE SELECTION

Freshly Ground Coffee (Regular & Decaf)

Espresso
US 5

Cappuccino, Double Espresso
Café Latte, Latte Macchiato
US 7

SPECIALTY BEVERAGES

Nick Troubetzkoy's Emerald Estate Cocoa Tea
Viennese Iced Coffee
US 8

DESSERT WINES, PORTS & VINTAGE PORT

Viña del Pedregal, Kidia Reserve Late Harvest,
Chile 2013
US 14

Graham's 6 Grapes
US 15

*Graham's 20 year Old Tawny
*US 30

*Dows Vintage 1994
*US 65

ALL PRICES ARE PER 50ML GLASS

GUESTS ON THE ALL INCLUSIVE PLAN PLEASE NOTE:
THE ASTERISK (*) MARKS ITEMS NOT INCLUDED IN YOUR
ALL INCLUSIVE PLAN.

V - Vegan | GF - Gluten Free

All prices are subject to 10% service charge and 10% VAT.

DESSERTS

'BANOFFEE' BANANAS

Chocolate Crumble Toffee,
Passion Fruit Sorbet
US 12

CHOCOLATE SEMI FREDO (GF)

Cocoa Nib Crumble, Milk Ice Cream,
Mango Compote
US 15

VANILLA AND PASSIONFRUIT CHEESE CAKE (GF)

Gluten Free Crumble Base, Mango Sorbet,
White Chocolate Powder
US 15

STICKY TOFFEE PUDDING

Baked Pudding, Toffee Sauce, Milk Ice Cream, Plantain,
Caramel Popcorn
US 14

CHOCOLATE CAKE (V)

Local Cacao Tea Ice Cream, Emerald Chocolate
US 14

TROPICAL DELIGHT

Selection of Sliced Local and Tropical Fruits
US 12

SEASONAL FRUITS SORBETS (VGF)

Per Scoop US 5

ARTISANAL SEASONAL ICE CREAM

Per Scoop US 5

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