



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

Chateau Vari Monbazilliac, France, 2017
US16

Graham's 6 Grapes
US 15

*Graham's 20 year Old Tawny
*US 30

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

US 15

Caramelized Banana & Coconut

Phyllo Crinkle, Spiced Bavarian Cream,
Dulce de Leche

Emerald Estate Chocolate Chip Cookie Pie

Vanilla Ice Cream, Marshmallow, Chocolate Sauce

Five-layer Chocolate Cake

70% Chocolate Ganache, Kahlua whipped Cream

Haba Tonka Cheesecake (GF)

Burnt Meringue, Passion Fruit, Mint

Seasonal Fruit Tart

Vanilla Custard, Passionfruit sorbet,
Basil Syrup, Edible Flowers

Organic Chocolate Terrine (V/GF)

Fresh Strawberry, Cinnamon Gelato, Emerald Estate
Award Winning Dark Chocolate

Locally made Ice cream and Sorbets

Our rich and creamy ice creams are crafted
with the finest ingredients, while our refreshing
sorbets burst with vibrant, seasonal fruit flavors

US 6 Per Scoop

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