

# COFFEE, LIQUEURS & SPIRITS

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## SPECIALTY COFFEE

B-52 Coffee  
Spanish Coffee  
Baileys Coffee  
Blueberry Tea

Irish Coffee  
Monte Cristo  
Brazilian Coffee

## LIQUEUR

Baileys  
Drambuie  
Lemoncella

Grand Marnier  
Sambuca  
B&B

## COGNAC

Courvoisier VSOP  
Remy Martin VSOP  
Louis XIII

Hennessy VSOP  
Remy Martin XO

## BLENDED SCOTCH

Chivas Regal  
Johnnie Walker Blue  
Johnnie Walker Red

Johnnie Walker Black  
Johnnie Walker Green

## SINGLE-MALT SCOTCH

Balvenie  
Dalwhinnie  
Glenlivet yr  
Lagavulin yr  
Oban

Cardhu  
Glenfiddich 15yr  
Glenmorangie  
Laphroaig  
Talisker

## TEQUILA

Don Julio 1942  
Don Julio Reposado  
Don Julio Blanco  
José Cuervo

## GRAPPA

Amaro Nonino  
Poli Grappa di Sassicaia  
Stravecchia  
Tignanello

## NIAGARA ICEWINE

Konzelmann Late Harvest Vidal  
Trius Barrel-Aged  
Andrew Peller Cabernet Franc

## PORT

Taylor Fladgate First Estate  
Warre's Year Old  
Taylor Fladgate 20 Year Old  
Graham's 20 Year Old Tawny

# DESSERTS

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## CHOCOLATE TRUFFLE CAKE

Five layers filled with chocolate truffle and hazelnut crunch, glazed with dark chocolate ganache.

## MOLTEN CHOCOLATE CAKE

Rich chocolate cake with a molten chocolate centre. Served warm with Tahitian vanilla ice cream.

## STRAWBERRY AND MANGO SORBET

All-natural, fresh fruit sorbets with lemon-poppy seed tuile

## CRÈME BRÛLÉE CHEESECAKE

Hand-fired and mirrored with burnt caramel.

## WARM GINGER CARAMEL SPICE CAKE

Moist ginger spice cake filled with apples and topped with caramel, served warm.

## LEMON TART

Smooth lemon cream filling with a butter pastry crust.

## DULCE DE LECHE CHEESECAKE

A light, creamy caramel cheesecake with dulce de leche filling topped with toffee crunch.