



# D E S S E R T

---

## CLASSIC CHEESECAKE

10/20

Our famous creamy cheesecake with variety of exotic local fruits in seasons.

## DECADENT CHOCOLATE MOUSSE CAKE

11/22

Drenched with a rich mayan chocolate sauce and a sweet granola soil

## BELIZEAN HOMEMADE ICE CREAM

7/14

Today's specially prepared flavours

## CREME BRULEE

9/18

Rich Trinity custard topped with caramelized sugar, served with fruit compote

## BELIZEAN CHOCOLATE MOLTEN LAVA CAKE

12/24

Complimented with a creamy vanilla ice cream

## CHEFS' SPECIAL CAYE LIME TART

8/16

Zesty citrus filling in a crumbly pastry case

## BAILEYS INFUSED CHOCOLATE SEA URCHIN TRUFFLE

12/24

Filo crusted dark chocolate delight

# COFFEE

---

## SELECTION OF FLAVOURED ICED COFFEES

*from 9/18*

## COFFEE COCKTAILS

---

- |   |    |
|---|----|
| <b>WAKE UP IN AMBERGRIS</b>             | 18 |
| Dark rum, triple sec, iced coffee, milk |    |
| <b>ESPRESSO MARTINI</b>                 | 18 |
| Vodka, triple espresso, coffee liquor   |    |
| <b>LAS TERRAZAS</b>                     | 20 |
| Coconut rum, coffee liquor, Irish cream |    |

