



DESSERT MENU

Chocolate Marquise 18
Whipped chocolate dusted with cocoa powder, anglaise, mascarpone & red wine reduction

White Chocolate Raspberry Mousse 18
Served with berries, mint, vanilla bean ice cream

Coconut & Mango Sago GF DF Vegan 17.5
Coconut cream sago, mango purée, vanilla yoghurt, almond nut praline, mango sorbet

Portuguese Custard Tart 13
A Macanese traditional delight, a single tart dusted with icing sugar, with a scoop of vanilla bean ice cream

We use Duck Island Icecream 100% NZ Vegan ingredients

PORTS	60ML	BTL
Taylor's Tawny from Portugal	12	85
Taylor's 10 year from Portugal	16	135
Taylor's 20 year from Portugal	23	199

JAPANESE PLUM WINE	90ML	BTL
Gekkeikan Japanese Plum Wine	11	75

LIMONCELLO	60ML	BTL
great digestive	11	79

DESSERT WINES	75ML	BTL 250ML
Tempus Two Botrytis Semillon rich, apricots, citrus, marmalade	13.5	46

DESSERT COCKTAILS

RUM BLOSSOM Rum base, passionfruit, vanilla, clarified milk, orange blossom water, over ice ball 19

ESPRESSOTINI Fresh double espresso coffee, Vodka, Kahlua, Vanilla 19

LEMON CHEESE CAKE Lychee liqueur, Frangelico, vodka, pineapple juice, lemon juice 19

BLACK FOREST MARTINI Fresh double espresso coffee, Jameson's Chombord, crème de cacao 20

SALTED CARAMEL MARTINI Vodka, Frangelico, salted caramel, cream, salt rimmed glass 19

SPECIAL COFFEES

Double shot, topped with cream, dusted with cinnamon All 19

Irish Jameson's Irish whiskey

French Cointreau, Brandy, Kahlua, orange peel

Italian Tia Maria, Frangelico

FUSION COFFEE (locally roasted in Mt Maunganui)

Espresso	4	Long Black	4.5
Flat White	4.5	Latte	5
Cappuccino	4.5	Americano	4.5
Mocha Latte	6	Matcha Latte	6.5
Chai Latte	6	Tumeric Latte	6.5
Hot Chocolate & Sante Bar	7	Coconut Milk	extra 1.5

HERBAL TEAS T LEAF

All 5

Sencha green tea, Earl grey blue flower, Liquorice Star, Monks blend, Peppermint, English breakfast, Chamomile

