# Beverages

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Espresso</td>
<td>4</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>5</td>
</tr>
<tr>
<td>Macchiato</td>
<td>4</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>5</td>
</tr>
<tr>
<td>Latte</td>
<td>5</td>
</tr>
<tr>
<td>Americano</td>
<td>5</td>
</tr>
<tr>
<td>Mocha</td>
<td>5</td>
</tr>
<tr>
<td>White Chocolate Mocha</td>
<td>5</td>
</tr>
<tr>
<td>Caramel Macchiato</td>
<td>5</td>
</tr>
</tbody>
</table>

# Late Harvest

<table>
<thead>
<tr>
<th>Bin</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>1316 Toro de Piedra, Sauvignon Blanc Chile (375ML)</td>
<td>11</td>
<td>49</td>
</tr>
<tr>
<td>1309 Oremus ‘Late Harvest,’ Tokaji Hu (500ML)</td>
<td>13</td>
<td>37</td>
</tr>
<tr>
<td>1320 Inniskillin, Vidal Icewine, Ontario Canada (375ML)</td>
<td>36</td>
<td>192</td>
</tr>
<tr>
<td>1321 Ceja Vineyards, ‘Dulce Beso Napa Valley, CA (375 ML)</td>
<td>25</td>
<td>118</td>
</tr>
</tbody>
</table>
CARROT CAKE
CANDIED WALNUT CRUNCH,
CARROT SAUCE,
BROWN BUTTER CARAMEL SAUCE

COSMOPOLITAN EXCLUSIVES

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET
GUAVA

LOW FAT FROZEN YOGURT
PLAIN OR VANILLA LYCHEE

ICE CREAM
VANILLA, CHOCOLATE,
RUM-RAISIN,
CHERRY-BRANDY

VANILLA ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

DULCE DE LECHE CREMA CATALANA
INFUSED CUSTARD WITH CARAMELIZED SUGAR TOPPING

CHOCOLATE CHERRY TRIFLE
WITH DEVILS FOOD CAKE, BLACK TEA
AND CHOCOLATE MOUSSE
COSMOPOLITAN EXCLUSIVES

CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCE, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
COCONUT

LOW FAT FROZEN YOGURT
PLAIN OR BLUEBERRY

ICE CREAM
VANILLA, STRAWBERRY, CHOCOLATE, AFTER EIGHT

STRAWBERRY ICE CREAM
NO SUGAR ADDED

APPLE PIE À LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

WARM APPLE CRUMBLE À LA MODE
SERVED WITH TAHITIAN VANILLA ICE CREAM

PHYLLO DOUGH TULIP
FILLED WITH CITRUS CREAM TOPPED WITH ASSORTED FRESH FRUITS
COSMOPOLITAN EXCLUSIVES

CARROT CAKE
CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET
LEMON

LOW FAT FROZEN YOGURT
PLAIN OR PEACH ALMOND

ICE CREAM
VANILLA, STRAWBERRY,
CHOCOLATE, BUTTER–PECAN

BUTTER–PECAN ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

CHOCOLATE LAVA CAKE
WITH CARAMELIZED BANANA,
COFFEE ICE CREAM AND CARAMEL

PANNA COTTA ALLA ROMANA
COOKED CREAM WITH A HINT OF
ORANGE & LEMON; SERVED WITH
RASPBERRY COULIS AND FRESH FRUITS
COSMOPOLITAN EXCLUSIVES

CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
KIWI

LOW FAT FROZEN YOGURT
PLAIN OR PIÑA COLADA

ICE CREAM
VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO

CHOCOLATE ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

TIRAMISU CAKE
CLASSIC ITALIAN DESSERT
WITH DOUBLE ESPRESSO SAUCE, LIGHT MASCARPONE CHEESE, AND ESPRESSO SOAKED BISCUIT

STRAWBERRY ANGEL FOOD CAKE
SERVED WITH MANGO COULIS
COSMOPOLITAN EXCLUSIVES

CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
EXOTIC FRUIT

LOW FAT FROZEN YOGURT
PLAIN OR VANILLA CHERRY

ICE CREAM
VANILLA, CHOCOLATE, STRAWBERRY, PRALINE

VANILLA ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

APPLE TART TATIN
FRESHLY BAKED CARAMELIZED GRANNY SMITH APPLE PUFF PASTRY SERVED WITH CARAMEL SAUCE

OLIVE OIL CREMEUX
WITH ORANGES, WHITE CHOCOLATE CRUMBLE
COSMOPOLITAN EXCLUSIVES

CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
RASPBERRY

LOW FAT FROZEN YOGURT
PLAIN OR MANDARIN

ICE CREAM
VANILLA, CHOCOLATE, CARAMEL, CHERRY–BRANDY

STRAWBERRY ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

CELEBRITY SIGNATURE BAKED ALASKA
NEAPOLITAN ICE CREAM COVERED WITH VANILLA SPONGE AND SOFT MERINGUE

CITRUS ROULADE
VANILLA ROLL FILLED WITH LEMON CREAM; SERVED WITH BERRY COULIS

Dessert - 6
COSMOPOLITAN EXCLUSIVES

CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
MANGO

LOW FAT FROZEN YOGURT
PLAIN OR CHOCOLATE CHIP

ICE CREAM
VANILLA, CHOCOLATE, STRAWBERRY, PEANUT BUTTER

VANILLA ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

SACHER TORTE
CLASSIC AUSTRIAN CHOCOLATE CAKE, GLAZED WITH GANACHE AND SERVED WITH APRICOT COMPATE

WHIPPED PASSIONFRUIT CURD
WITH KIWI, PAPAYA, PINEAPPLE AND GELÉE
**COSMOPOLITAN EXCLUSIVES**

**CARROT CAKE**
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

**CLASSICS**

**NEW YORK CHEESE CAKE**
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

**CHOCOLATE CAKE**
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

**SORBET**
PINEAPPLE

**LOW FAT FROZEN YOGURT**
PLAIN OR MANGO-LIME

**ICE CREAM**
VANILLA, STRAWBERRY, CHOCOLATE, RUM RAISIN

**BUTTER-PECAN ICE CREAM**
NO SUGAR ADDED

**APPLE PIE A LA MODE**
WITH VANILLA ICE CREAM

**SIGNATURES**

**BANANAS FOSTER**
SAUTÉED IN BROWN SUGAR, FLAMBÉED WITH RUM; SERVED WITH VANILLA ICE CREAM

**“CAFÉ POT DE CRÈME”**
BLUE MOUNTAIN COFFEE FRENCH CREAMY CUSTARD
CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCE, BROWN BUTTER CARAMEL SAUCE

COSMOPOLITAN EXCLUSIVES

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
GREEN APPLE

LOW FAT FROZEN YOGURT
PLAIN OR PASSION FRUIT

ICE CREAM
VANILLA, STRAWBERRY, CHOCOLATE, BANANA–RUM

VANILLA ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

BISCUIT CROUSTILLANT
WITH DARK GANACHE CRUNCHY LAYER OF WHITE CHOCOLATE AND PRALINE, TOPPED WITH CHOCOLATE MOUSSE; SERVED WITH CARAMEL SAUCE

“STICKY TOFFEE PUDDING”
WITH ROASTED PINEAPPLE, CARAMELIZED BANANA AND PUFFED GRAIN

Dessert - 9
CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
PEACH

LOW FAT FROZEN YOGURT
PLAIN OR PEAR

ICE CREAM
VANILLA, CHOCOLATE, BUTTER–PECAN, PISTACHIO

CHOCOLATE ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

“FRAISIER” SWEET STRAWBERRY CAKE
TOPPED WITH MARZIPAN AND FILLED WITH KIRSCH MOUSSELINE CREAM

CHOCOLATE LAVA CAKE
SERVED WITH VANILLA ICE CREAM
COSMOPOLITAN EXCLUSIVES

CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
CASSIS

LOW FAT FROZEN YOGURT
PLAIN OR STRAWBERRY

ICE CREAM
VANILLA, STRAWBERRY, CHOCOLATE, DULCE DE LECHE

CHOCOLATE ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

BITTERSWEET CHOCOLATE FONDANT
WITH CARAM ELIZED BANANA, CANDIED ALMONDS AND RASPBERRY COULIS

CHIQUITA “MILLEFEUILLE” BANANA NAPOLÉON
CHOCOLATE CUSTARD SERVED WITH EXOTIC FRUIT SAUCE
COSMOPOLITAN EXCLUSIVES

CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
APRICOT

LOW FAT FROZEN YOGURT
PLAIN OR CHERRY VANILLA

ICE CREAM
VANILLA, STRAWBERRY, CHOCOLATE, ROCKY ROAD

STRAWBERRY ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

WHITE CHOCOLATE MACADEMIA
FILLED WITH MANDARIN GANACHE AND TOPPED WITH WHITE CHOCOLATE MOUSSE

BLUEBERRY PAVLOVA
WITH MACAROON AND COCONUT LEMONGRASS SORBET
CARROT CAKE
CANDIED WALNUT CRUNCH,
CARROT SAUCE,
BROWN BUTTER CARAMEL SAUCE

COSMOPOLITAN EXCLUSIVES

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET
BANANA

LOW FAT FROZEN YOGURT
PLAIN OR MANGO

ICE CREAM
VANILLA, CHOCOLATE,
PISTACHIO,
CHERRY BRANDY

VANILLA ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES

FROSTY ICE “BOMBE”
DUO OF WHITE AND DARK CHOCOLATE
MOUSSE SERVED WITH RASPBERRY
COULIS

PINEAPPLE UPSIDE DOWN CAKE
SOAKED WITH RUM AND
SERVED WITH RAISIN SAUCE
COSMOPOLITAN EXCLUSIVES
CARROT CAKE
CANDIED WALNUT CRUNCH, CARROT SAUCEC, BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE
CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE
LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

SORBET
ORANGE

LOW FAT FROZEN YOGURT
PLAIN OR RASPBERRY

ICE CREAM
VANILLA, STRAWBERRY, CHOCOLATE, RASPBERRY

STRAWBERRY ICE CREAM
NO SUGAR ADDED

APPLE PIE A LA MODE
WITH VANILLA ICE CREAM

SIGNATURES
BLUEBERRY-APPLE TURNOVER
DELICATE FRENCH TURNOVER FILLED WITH SEASONED APPLES AND BLUEBERRIES

“PARIS MEETS NEW YORK” ÉCLAIR
TRADITIONAL FRENCH PASTRY FILLED WITH CHEESECAKE CREAM; SERVED WITH BERRY SAUCE