BEVERAGES

SINGLE ESPRESSO 4
DOUBLE ESPRESSO 5
MACCHIATO 4
CAPPUCCINO 5
LATTE 5
AMERICANO 5
MOCHA 5
WHITE CHOCOLATE MOCHA 5
CARAMEL MACCHIATO 5

LATE HARVEST

BIN    GL     BTL
1316 TORO DE PIEDRA, SAUVIGNON BLANC CHILE (375ML) 11 49
1309 OREMUS ‘LATE HARVEST,’ TOKAJI HU (500ML) 13 37
1320 INNISKILLIN, VIDAL ICEWINE, ONTARIO CANADA (375ML) 36 192
1321 CEJA VINEYARDS, ‘DULCE BESO NAPA VALLEY, CA (375 ML) 25 118
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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

Dessert 1
CYPRUS EXCLUSIVES

GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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 BLUE BERRY

ICE CREAM
VANILLA, STRAWBERRY, CHOCOLATE, AFTER EIGHT

STRAWBERRY ICE CREAM
NO SUGAR ADDED

APPLE PIE A 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
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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
CYPRUS EXCLUSIVES

GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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

Dessert 4
CYPRUS EXCLUSIVES

GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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

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
<table>
<thead>
<tr>
<th>CYPRUS EXCLUSIVES</th>
<th>GIAOURTI ME MELI</th>
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<tbody>
<tr>
<td>GREEK YOGURT, DRIZZLED</td>
<td>WHIPPED GREEK YOGURT, DRIZZLED</td>
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<tr>
<td>WITH HONEY AND</td>
<td>WITH HONEY AND TOASTED</td>
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<tr>
<td>TOASTED WALNUTS</td>
<td>WALNUTS</td>
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**CLASSICS**

<table>
<thead>
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<th>NEW YORK CHEESE CAKE</th>
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<td>CHOICE OF CARAMEL,</td>
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<td>PEACH OR PASSION FRUIT</td>
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<td>TOPPINGS</td>
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<tr>
<th>CHOCOLATE CAKE</th>
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<tbody>
<tr>
<td>LAYERS OF DULCE DE LECHE</td>
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<tr>
<td>AND CHOCOLATE FUDGE</td>
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<th>SORBET</th>
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<td>PEACH</td>
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<tr>
<th>LOW FAT FROZEN YOGURT</th>
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<tr>
<td>PLAIN OR PEAR</td>
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<td>VANILLA, CHOCOLATE, BUTTER-PECAN, PISTACHIO</td>
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<tr>
<th>CHOCOLATE ICE CREAM</th>
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<tbody>
<tr>
<td>NO SUGAR ADDED</td>
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<table>
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<tr>
<th>APPLE PIE A LA MODE</th>
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<tbody>
<tr>
<td>WITH VANILLA ICE CREAM</td>
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**SIGNATURES**

<table>
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<tr>
<th>“FRAISIER” SWEET STRAWBERRY CAKE</th>
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<tr>
<td>TOPPED WITH MARZIPAN AND FILLED</td>
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<tr>
<td>WITH KIRSCH MOUSSELINE CREAM</td>
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<tr>
<th>CHOCOLATE LAVA CAKE</th>
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<tbody>
<tr>
<td>SERVED WITH VANILLA ICE CREAM</td>
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</table>

*Dessert 10*
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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 CaramelIZED BANANA, CANDIED ALMONDS AND RASPBERRY COULIS

CHIQUITA “MILLEFEUILLE” BANANA NAPOLEON
CHOCOLATE CUSTARD SERVED WITH EXOTIC FRUIT SAUCE
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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
**GIAOURTI ME MELI**
Whipped Greek yogurt, drizzled with honey and toasted walnuts

**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

**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

**SIGNATURES**

**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

**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
GIAOURTI ME MELI
WHIPPED GREEK YOGURT, DRIZZLED WITH HONEY AND TOASTED WALNUTS

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