



## Last Dish

- Ludo's wicked Crème Brûlée, fresh fruit 10.
- Bish Hot Fudge Sundae, homemade peanut brittle, chocolate chantilly cream 10.
- Champagne Sorbet flute, fresh berries, Veuve Clicquot splash 10.
- Chocolate Peanut Butter bar, torched banana, hot chocolate sauce 10.
- Caramel Pot de Crème, warm sticky toffee pudding, silky toffee sauce 10.
- Key Lime Pie, toasted coconut crust, citrus syrup 10.
- Feather-light Sponge Cake, layered, Madagascar vanilla cream, summer fresh berries, Bourbon infused crème Anglaise 10.
- Tanzanie Chocolate Molten Cake, fresh churned cherry sorbet 10.
- Toasted Pistachio almond studded Phyllo, layered Neapolitan style with smooth Almond Custard, orange blossom syrup 10.
- Handmade Gelato and Sorbet 10.

## Liqueured World Coffee

- Italy - Amaretto, Frangelico and Brandy 9.
- France - Grand Marnier and Cognac 9.
- Greece - Metaxa and Ouzo 9.
- Jamaica - Tia Maria and Demerrara Rum 9.
- Curaçao - Curaçao and White Crème de Cacao 9.
- Russia - Vanilla Vodka and White Crème de Cacao 9.
- Mexico - Kahlúa 9.
- Scotland - Drambuie, Scotch, Honey 9.
- Ireland - Irish Whiskey and Irish Mist 9.
- United States - Starbucks White and Black, Jim Beam Bourbon 9.  
(1.5oz)

## Dessert Wines

- Moscatel Estrella 10 (Spain) 6.
- Vidal, Inniskillin, VQA Niagara Peninsula (Canada) 70.
- Vidal, Mike Weir, VQA Niagara Peninsula (Canada) 75.
- Vidal, Trius, VQA Niagara Peninsula (Canada) 8. 50.  
(2oz glass/375ml bottle)

