

DESSERTS

Freshly baked and prepared in-house,
daily for your dining pleasure.

MOUSSE PARFAIT

White and dark chocolate mousse
served with sugar cookies.

6

CHOCOLATE LAVA

Traditional chocolate cake
filled with rich ganache.

6

CHEESECAKE

Traditional cheesecake served
with raspberry coulis and crème anglaise.

6

PINEAPPLE TART

Upside-down pineapple tartlet with
a rum glaze and vanilla bean ice cream.

6

MIXED BERRY CRÈME BRULEE

Traditional French custard with mixed berries.

6

GOURMET ICE CREAM

Three scoops of Chef's weekly choice,
served with sugar cookies.

6

NISSI'S DESSERT PLATTER

Enjoy a three-tier dessert sampler.
Choose three of the above desserts.

17

COFFEE DRINKS

Coffee | Espresso | Cappuccino | Cafe Latte
Cafe Mocha | White Chocolate Mocha
Cafe au Lait | Americano | Chai
(Decaf available upon request)



After Dinner Drinks on the back



SPECIALTY COFFEE DRINKS

MILLIONAIRE COFFEE

Kahlua, Baileys Irish Cream, Grand Marnier and Frangelico with coffee and whipped cream

SPANISH COFFEE

Kahlua, Cognac and coffee with whipped cream

MEXICAN COFFEE

Kahlua, tequila and coffee with whipped cream

CLOUD 9

Vodka, Frangelico and chocolate syrup with coffee and whipped cream

BAVARIAN COFFEE

Peppermint schnapps, Kahlua and coffee with whipped cream

CAFE AMARETTO

Amaretto, Kahlua and coffee with whipped cream

IRISH COFFEE

Bushmills Irish Whiskey sugar and coffee with whipped cream

COFFEE CHASER

Kahlua, Grand Marnier and coffee with whipped cream

SINGLE MALT SCOTCH:

Clynelish 14yr old

Glenmorangie 10yr old

Singleton 12yr old

Glenlivet 12yr old

Coal Ila 12 yr old

Dalwhinnie 15yr old

AFTER DINNER LIQUORS

Grand Marnier

Jameson Irish Whiskey

Amaretto Di Saronno

Courvoisier VS

Bailey's Irish Cream

Hennessey VS

Frangelico

Ernest & Julio VSOP
Brandy

Romana Sambuca

Tia Maria

Kahlua

Tuaca

Taylor LBV Vintage Port

Drambuie

Fonseca Tawny Port

Crown Royal Black

Bushmills Irish Whiskey