

## **DESSERT MENU**

### **THE WHARF'S STREUSEL \$10**

*Apples and Raisins Tart  
with Vanilla Anglaise and Ice Cream*

### **CAYMAN LIME PIE - \$10**

*topped with Merengue*

### **COCONUT ICE CREAM SANWICH- \$10**

*with Tropical Mango Pineapple Salad*

### **ORANGE CRÈME BRULEE - \$10**

*Fresh Berries and Almonds Crisp*

### **BANANA FLAMBE TRES LECHEs - \$11**

*Caramelized Bananas and Homemade Marshmallows  
splash of Rum*

### **BERRIES STRUDEL BONBON- \$10**

*with White Chocolate Sauce*

### **WARM CHOCOLATE CAKE- \$11**

*Flourless, with Marinated Berries*

### **SALTED CARAMEL TEMPATION - \$11**

*with Hazelnuts, Chocolate Mousse and Pistachio Sauce*

### **ICE CREAM OR SORBET - \$9**

*ask your server for flavours, by Häagen Dazs*

### **ONE SCOOP ICE CREAM OR SORBET - \$4.50**

## **SPECIALITY COFFEE**

### **The Wharf Special Coffee - \$10**

*Frangelico and Baileys*

### **Caribbean Coffee - \$11**

*Coconut Rum, Tia Maria and Cream*

### **French Coffee - \$10**

*Grand Marnier, Cognac and Cream,*

### **B-52 Coffee - \$11**

*Baileys, Grand Marnier, Kahlua and Cram*

### **Coffee and Decaffeinated Coffee - \$ 3**

*Espresso - \$ 4*

*Double Espresso - \$ 5*

*Cappuccino and Latte - \$ 5*

*Please notify your server for any food allergies*

*A discretionary service charge of 15% will be added to your final bill*