

Desserts

Pastry Chef Cristina Flores Mendez

Pistachio Semifreddo	8
Frozen pistachio mousse, coconut sorbet, brûléed banana, candied pistachio	
Almond and Peach Galette	7
Butter crust, tart cherry ice cream, brown sugar crumble	
Chocolate “Soufflé” Cake	7.5
Grand Marnier crème anglaise, candied walnuts, fresh raspberries, vanilla gelato	
Tiramisu Affogato	7.5
Vanilla and chocolate sponge cake layers, mascarpone, cinnamon gelato, espresso-rum shot, hazelnut crumble	
Key Lime Pie	7
Fresh whipped cream, raspberry coulis	
Cheesecake of the Day	7
Fresh berries, raspberry coulis	
Ice Cream and Sorbet	5
Vanilla or the flavor of the day Topped with Amaretto, Grand Marnier, Kahlua add 2	

Coffee and Teas

Cappuccino	single 3.00	double 3.50
Espresso	single 3.00	double 3.50
Latte	single 3.50	double 4.00
Shangri-La Hot Teas	3.00	

After Dinner Drinks

Mint Chocolatini	9
Van Gogh Dutch Chocolate Vodka, Crème de Menthe, with a chocolate sauce garnish	
Double Espresso Martini	9
Van Gogh Double Espresso Vodka, splash of Bailey’s Irish Cream	
Sinfully Razz	9
Van Gogh Dutch Chocolate Vodka, Chambord & Bailey’s Irish Cream	
Nutty Irishman	8
Frangelico & Bailey’s Irish Cream on the rocks	
Nuts and Berries	8
Frangelico, Irish Cream and Chambord	

Coffee Drinks

Irish Coffee	7
Jameson’s Irish Whiskey topped with whipped cream	
Bailey’s and Coffee	7
Topped with whipped cream	
Keoke Coffee	7
Brandy and Kahlua topped with whipped cream	
Spanish Coffee	7
Kahlua and Cointreau with cinnamon/sugar rim	

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