

BOLERO

BRASSERIE

DESSERTS

CRÈME BRULEE <i>with almond biscotti</i>	10.
WARM RED WINE POACHED PEAR <i>with star anise and cinnamon</i>	10.
PANACOTTA PARFAIT <i>layered with red fruit jelly</i>	11.
CHOCOLATE FONDANT <i>Griottine cherries</i>	10.
GREPE SUZETTE <i>vanilla ice cream</i>	10.
CHILLED COCONUT RICE CONDÉ <i>mango coulis</i>	10.
MELON PARISIENNE <i>lemon and ginger syrup, blackberries, cilantro</i>	10.
CARAMELIZED BANANAS <i>rum & raisin ice cream & Black Seal rum syrup</i>	10.
A SELECTION OF ICE CREAMS & SORBETS	7.
EUROPEAN CHEESE SELECTION <i>presented and served tableside</i>	15.

COFFEE <i>regular & decaf</i>	3.50	ESPRESSO	3.50
LATTE	5.	DOUBLE ESPRESSO	5.
CAPPUCCINO	5.	ASSORTED TEAS	3.

SPECIAL COFFEES

BOLERO <i>Godiva chocolate/Tia Maria</i>	10.
BERMUDIAN <i>Black seal rum/Bermuda gold</i>	
ROYALE <i>cognac</i>	

IRISH *Jamesons or Bushmills*
 BAILEYS *original Irish cream or*
crème caramel or mint chocolate

DESSERT WINES

	BOTTLE	1/2 BOTTLE	GLASS
Chateau Suduiraut 2003 <i>Sauternes</i>	145.	72.	16.
Errazuriz <i>Late Harvest Sauvignon Blanc</i>		28.	9.
Clos Massotte <i>Rivesaltes Grenat</i>	65.		9.
Muscat de Beaumes de Venise 2006		46.	

PORT

	BOTTLE	GLASS
Dow Ruby		9.
Dow 10yr Tawny		11.
Warre's Warrior Vintage Character		10.
Sandeman LBV · Late Bottled Vintage		9.
Dow 1994	200.	
Offley 2003	90.	14.

COGNAC · ARMAGNAC & CALVADOS

Hennessy VSOP	12.
Remy Martin VS	9.
Martell Cordon Bleu	24.
Hennessy XO	24.
Labiette De Castille VSOP	9.50
Pere Magloire Grand Fine V.S.O.P.	9.

SINGLE MALTS · BOURBONS · RUM

Macallan 12yr	12.
Glenmorangie 10 yr	11.
Glenmorangie port finish	14.
Glenfiddich	9.
Glenfiddich gran reserve 21 yr	22.
<i>Cuban rum finish</i>	
Glenlivet 10 yr	10.
Woodford reserve distillers select	9.50
Blantons gold single barrel	11.
Goslings old rum family reserve	14.
Porfidio single barrel rum anejo	12.

