



DESSERTS

CHOCOLATE TART

home-made chocolate tart, hazelnut ice cream
toasted almond crush and lime candies 10

ORANGE CATALANA vanilla custard
flavored with orange zest topped with a
thinly crisp caramel layer GF 8

STRAWBERRY PANNA-COTTA
strawberry flan served with fresh seasonal
fruits, chocolate crisp cookie and
chocolate ice cream 8

CARROT CAKE & WALNUTS
home-made carrot cake served with
caramelized walnut and vanilla ice cream 9

PASSION FRUIT PARFAIT AND BERRIES
passion fruit parfait, wild berries, lime
sauce and coconut ice cream GF 8

MINI TREATS mini chocolate tart,
orange catalana and passion fruit parfait served
with coconut & hazelnut ice cream 12

ICE CREAM chocolate | strawberry | vanilla
hazelnut | coconut per scoop 3.5

SPECIALTY COFFEES

CAFÉ DI SARONNO 10

CAFÉ CATALANA 10

IKE'S BISTRO CAFÉ FLAMBEE 10

CAPPUCCINO 4

ESPRESSO 3.5

COFFEE / DECAF 3

AFTER DINNER DRINKS

HENNESSY | COURVOISIER | REMY MARTIN
SAMBURCA ROMANA WHITE & BLACK
AMARETTO DI SARONNO | PERNOD | B&B
GRAPPA | FRANGELICO | LIMONCELLO
DRAMBUIE | GRAND MARIER | COINTREAU

GF Gluten-free

Our prices are in US Dollars | 15% service charge will be added to
your bill. This is distributed amongst the staff
on a point basis & becomes part of the server's monthly salary.
Additional gratuities are always appreciated!