



## DESSERTS

### **Tapioca Pudding & Tropical Fruit Parfait**

Tapioca are pearl shaped, gelatinous balls made from yucca. These are cooked in a mixture of coconut milk and whole milk with sugar and then folded into whipped cream, similar to a rice pudding. It is then layered with fresh chopped mango and berries with berry and mango sauces and topped with whipped cream and toasted sweetened coconut flakes

### **Tres Leche Cake, Rum Caramel Sauce**

Literally meaning “3 milks) this is a yellow sponge cake soaked in a mixture of cream, sweetened condensed milk and evaporated milk. Served in a pool of strawberry and passion fruit sauces.

### **Carrot Cake, with Macadamia, Coconut and Pineapple Surprise**

These individual tower shaped cakes are made with fresh grated carrot, diced pineapple, grated coconut and macadamia nuts then the center is cored out and filled with caramelized diced pineapple mixed with cream cheese frosting then the entire cake is iced with the frosting and coated with toasted coconut and finely chopped macadamia nuts. It's garnished with a carrot tuile cookie made with pureed carrot, ginger, eggs, butter and flour

### **Molten Chocolate Cake, Mint Chip Ice Cream**

A flourless chocolate cake baked to order with a runny center served on a plate with a drizzle of chocolate and rum-caramel sauces and a scoop of mint-chocolate chip ice cream in a thin cookie cup.

### **Frozen Cappuccino**

A parfait of shaved ice made from espresso and simple syrup layered with whipped cream. Garnished with 3 espresso beans.

### **Key Lime “Bi”**

A Key lime (small lime from the Florida Keys that has a distinctive tart flavor) custard like cheese cake with a graham cracker crust served with a scoop of Key Lime sorbet next to it on a meringue cookie pedestal and a drizzle of strawberry and mango sauces.

### **Daily Granita**

Frozen shaved ice made from seasonal fruits such as Guava, Mango, Pina Colada or Kumquat