



DESSERTS

CRISPY FRIED BANANA FRITTER // 13.75

Toasted coconut, vanilla ice cream,
chocolate sauce

JAPANESE CHEESECAKE // 14.75

Fluffy smooth Japanese sponge cheesecake,
icing sugar, berry sauce, fresh berries

MATCHAMISU // 14.75

Creamy & Rich Matcha Tiramisu
with Green Tea soaked Ladyfingers &
Whipped Mascarpone Cream

CHOCOLATE CAKE // 15.50

Triple layer Bermuda Rum Chocolate Mousse
Cake, Chocolate Sauce, Fresh Cream

FRIED ICE CREAM // 14.75

Vanilla & chocolate ice cream,
sponge layers, candied fruit,
chocolate sauce

HOMEMADE ICE CREAMS // 12.75

Chocolate ~ Vanilla ~ Green Tea
Strawberry

HOMEMADE SORBET // 12.75

Limoncello ~ Green Apple ~ Mango

AFFOGATO // 16.75

House made Vanilla Gelato,
Caffé del Doge Espresso, Pistachio
with a shot of Kahlua

SPECIALTY COFFEES

BERMUDA COFFEE // 14.75

Coffee, Gosling's Black Seal Rum,
Kahlúa & Whipped Cream

ORIENTAL COFFEE // 14.75

Coffee, Kwai Feh Lychee Liqueur &
Whipped Cream

JAMAICAN COFFEE // 14.75

Coffee, Jamaican Rum, Tia Maria

IRISH COFFEE // 14.75

Coffee, Irish Whiskey, Brown Sugar &
Whipped Cream

JAPANESE PLUM SAKE COFFEE // 14.75

Coffee, Hakutsuru Sake topped with
Whipped Cream & Cinnamon Powder



* Please advise your host of food allergies & dietary restrictions *