

DESSERT

Trio of Crème Brûlées

*Vanilla, Ginger, and Espresso
with Chocolate & Peanut Biscuit*

\$8

Warm Chocolate Cake

Lychee Ice cream

\$9

Apple Cinnamon Crêpes

Cranberry Compote, Mint Sour Cream

\$8

Coconut Sabayon

Fresh Fruit, Biscuit

\$8

Banana Cream Pie

*in a Phyllo Cup
Caramel & Chocolate Sauce*

\$8

Mango Cheesecake

Oreo Crumb Crust

\$8

Trio of Daily Turned Ice Creams

\$8

Tasting Platter

Four Mini Desserts

\$12 per person

If you have any allergies, please notify your server

THE NORTH RESTAURANT

COFFEES

Costa Rica

Rich volcanic soil, cool temperatures and tropical rains create the ideal climate to produce the distinctively smooth, full-bodied coffee beans of Costa Rica.

\$3

100% Colombian

The full rich flavour of Colombian coffee has become the gold standard by which all coffees are judged! Taste for yourself and see how Colombian coffee lives up to this high standard.

\$3

Sumatra

Distinctive in both taste and aroma, Sumatra has become synonymous with coffee. Its smooth texture and full-bodied flavour is perfect whenever a great cup of coffee is desired.

\$3

Nessum Dorma

This smooth tasting coffee with its rich aroma and lingering overtones is a coffee connoisseur's dream come true. Enjoy this aromatic cup of full-bodied coffee whenever you need a special "pick me up"!

\$3

Espresso \$3

Espresso Decaffeinated \$3

Cappuccino \$4

FRESH LEAF TEAS

Peppermint \$3

Chamomile \$3

Lavender Earl Grey \$3

Jasmine Green \$3

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