



DESSERT MENU

DESSERTS

CARROT CAKE Spiced Cream Cheese, Pecan crumbles, Whipped Cream	\$12
COCONUT TRIO Coconut Panna Cotta, Coconut Sorbet, Coconut Jelly, Toasted Coconut Strips	\$10
HAZELNUT CHOCOLATE BROWNIES Decadent Chocolate Brownie Cake, toasted Hazelnut, homemade Vanilla Ice Cream	\$14
PASSION FRUIT CHEESE CAKE Raspberry Coulis, Orange Supreme and Vanilla Crème Anglaise	\$14
STICKY TOFFEE PUDDING Decadent warm Toffee Cake, Coffee Caramel Sauce, homemade Ice Cream	\$14
CHOCOLATE TEMPTATION Dark Chocolate Mousse, White Chocolate Mousse, Milk Chocolate Mousse, Almond Crumble	\$16
TRIDENT HEAVY CAKE A earthy Sweet Potato Pudding, glazed with lime scented honey, Papaya Compote	\$12

SPECIALTY COFFEE

JAMAICAN COFFEE , Coffee with Blackwell Rum	\$10
FRENCH COFFEE , Coffee with Cognac	\$14
CALYPSONIAN COFFEE , Coffee with Tia Maria & Crème de Menthe	\$14
IRISH COFFEE , Coffee with Irish Whiskey	\$20
ESPRESSO	\$5
CAPPUCCINO	\$6
TEA	\$10

All menu items are quoted in US dollars and garner 16.5% government tax and a 10% service charge.
We are committed to your health and well-being by preparing all cuisine without artificial trans-fat. We follow organic farming practices.