



DESSERTS

Ice Cream or Sherbet <i>Homemade green tea and other flavors.</i>	6.50
♥ Lychee <i>Fresh Chinese tropical fruit.</i>	6.50
Mud Pie <i>Coffee and vanilla ice cream pie.</i>	7.50
Fried Banana <i>With powdered sugar and crushed peanuts.</i>	7.50
♥ Fresh Berries in Season <i>With our homemade white chocolate mousse.</i>	7.95
Cappuccino Creme Brulee <i>Imported Belgian white chocolate, cappuccino, glazed sugar and fresh berries.</i>	7.95
Tiramisu <i>Espresso, mascarpone, ladyfingers and liqueur.</i>	7.95
Chocolate Souffle <i>Moist chocolate cake oozing with a molten dark chocolate ganache center, served with vanilla ice cream.</i>	9.95

BEVERAGES

Soda	2.95	Hot Tea	2.50
Juice	2.95	Coffee	2.75
Perrier 11 oz	2.95	Espresso	3.50
Voss 16.9 oz	3.95	Cappuccino	3.95
	33.8 oz		
	6.95		

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LIQUEURS

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Fonseca Bin #27 Port • Beringer Port
 Harvey's Bristol Cream Sherry • Frangelico
 Kahlua • Tuaca Liqueur • Bailey's Original Irish
 Amaretto DiSaronno • Opal Nera Black Sambuca

10.00 per glass

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Grand Marnier • B&B • Drambuie
 Chambord • Cointreau

12.50 per glass

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SINGLE MALTS

COGNAC

Glenlivet	12 year	13.50	Hennessey V.S.	12.50
Glenfiddich	12 year	13.50	Courvoisier V.S.O.P.	13.00
Macallan	12 year	17.00	Hennessey V.S.O.P.	16.50
Dalwhinnie	15 year	18.00	Remy Martin X.O.	36.00
Talisker	10 year	18.00		
Oban	14 year	21.00		



♥ Low in fat, sodium and cholesterol. Approved by the Abington Memorial Hospital "Eat Heart-y" program.

♥ Approved by the "Eat Heart-y" program when prepared without chocolate mousse.