

## *Venetian Room Desserts*

### **CHOCOLATE OR GRAND MARNIER SOUFFLE**

Topped with Crème Anglaise

\$13.00

### **TAHITIAN VANILLA BEAN CRÈME BRULEE**

With Essence of Orange, Fresh Berries, White Chocolate Shavings  
and a Ginger Snap Twirl

\$11.00

### **BLACK MAGIC DOME**

Bittersweet Chocolate Mousse on a Chocolate Platform  
topped with a Hazelnut Butterfly

\$13.00

### **CHARLOTTE TROPICALE**

Passion Fruit Bavarian Cream lined with Frangipan  
with Mango and Cassis Sauce

\$11.00

### **VENETIAN ROOM CHOCOLATE SAMPLER**

A combination of Chocolate Mousse, Opera Cake,  
White Chocolate Truffle and Light & Dark Chocolate Pieces

\$17.00

### **MIX FRUIT ALMOND GATEAU**

Almond Frangipan soaked in Chambord with Crème Patissier, topped with Fresh Fruit  
and Crème Anglaise Sauce

\$10.00