

“ O C E A N C L U B I C E B E R G ”

Frozen Passion Fruit Parfait, Coconut Soup, Mango Gelee \$9

W A R M E R U P T I N G C H O C O L A T E L A V A C A K E

Tahitian Vanilla Bean Ice Cream, Raspberry Sauce and Warm Chocolate Fudge Sauce \$9

“ B R U L E E ”

Tahitian Vanilla & Candied Ginger Creme Brulee, Coconut Macaroons \$9

B A N A N A S P R I N G R O L L

Coconut Ice Cream, Yuzu Caramel \$9

“ K U L F I ”

Ovaltine Kulfi, Banana Flambe Ice Cream, Caramel Popcorn, Spiced Chocolate Sauce \$9

D E S S E R T S

S O U T H S H O R E K E Y L I M E P I E

Tangy Lime Flavour served up with a Sorrel & White Rum Sorbet, Vanilla oil. \$9

U P S I D E - D O W N - C A K E

Pineapple Upside Down cake, Mango Compote, Coconut Ice Cream \$9

I C E C R E A M A N D S O R B E T

Selection of Ice Creams and Sorbets \$9

O C E A N C L U B C H O C O L A T E L O V E R S F U D G E B R O W N I E S U N D A E **

Crazy and Wild Compilation of Vanilla and Chocolate Ice Cream on top of Chocolate Fudge Brownies Drizzled with Chocolate and Caramel Sauce. The perfect finish to a perfect meal. Make this a romantic shared dessert! \$16

S E L E C T I O N O F C O N T I N E N T A L C H E E S E S **

Crackers, Cashews, Apples and Grapes featuring Bermuda’s own Jam Factory.
A Selection of Mild, Spicy to Smokin’ Hot Jams \$18

** Surcharge for Guests on Meal Plan.

V I N T A G E P O R T

BIN	VINTAGE		3 OZ GLASS
898	2001	Taylor’s Fladgate LBV	\$19
882	1985	Taylor’s Fladgate	\$32

F O R T I F I E D W I N E S

T A W N Y P O R T

BIN	AGED		3 OZ GLASS
887	10 years	Taylor’s Fladgate	\$14

O T H E R D E S S E R T W I N E S

	VINTAGE		3 OZ GLASS
0912	2007	Errazuriz - Sauvignon Blanc - Late Harvest	\$12
0915	NV	Rosenblum Cellars, Desiree	\$18