Ocean

DESSERTS

Berry Tiramisu |g|d|e| 30
mascarpone, coffee sponge, 100% cocoa

Flourless Rich Chocolate Macadamia Slice |n|d|e| 26
coffee ice cream, mixed berry compote and mango gel

Bittersweet Chocolate Lava Pudding |g|d|e| 32
griotte compote, caraibe dark chocolate mousse, bitter-sweet chocolate ice cream
preparation time: 20 to 25 minutes

Screwpine Brûlée |n|d|e|g| 32
coffee ice cream, mixed berry compote and mango gel

Cheese Plate |d|g|n| 42
fine continental cheeses with dried fruits and lavosh

Freshly Sliced Tropical Fruit Platter 36

Ice Creams|d|
French vanilla bean crème
72% Valrhona chocolate crème
coconut crème
berry relish crème
Illy coffee crème
screwpine crème

Sorbets 8
per scoop
lemongrass and lime sorbet
tangerine sorbet
passion fruit sorbet
mango sorbet

COFFEE AND DIGESTIVES

COFFEE

Illy espresso single	9
Illy cappuccino	12
Illy café latte	12

DIGESTIVES

Niepoort 'the senior' tawny	24
Baileys irish cream	20
Fernet branca	20

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian |sy – soya
– vegan | – sustainable | pe – peanut |mc – molluscs

All the desserts on this menu are included in the half-board, full-board and Milaidhoo gourmet plan.
For further details on ingredients and cooking methods with regard to special dietary requirements and allergies.
Kindly inform one of our family members.
Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.