

## After-Dinner Drinks

### Chocolate-Covered Cherry

Skyy Vodka, Dark Crème de Cacao, Amarula, and Cherry Brandy in a Martini Glass with a Chocolate-covered Cherry 8.25

### Zebratini

Captain Morgan Spiced Rum, Godiva White Chocolate Liqueur, Frangelico, Amarula, and a shot of Espresso in a Chocolate Zebra-striped Martini Glass 9.25

### Keoke Coffee

Brandy, Kahlúa, Dark Crème de Cacao, and Coffee topped with Whipped Cream 8.25

### Cape Town Coffee

Cointreau, Kahlúa, and Coffee topped with Whipped Cream 9.25

### Nutty African

Amarula, Frangelico, and Coffee topped with Whipped Cream 9.25

## Port

(3-oz pour)

<b>De Krans Cape Tawny Port</b>	9.00	<b>Axe Hill Vintage '02</b>	11.00
		<b>Morgenhof LBV '01</b>	14.50

## Brandy

(2-oz pour)

<b>Germain Robin XO</b>	10.25	<b>Courvoisier VSOP</b>	11.00
<b>Imoya VSOP Fine Cape Brandy</b>	10.25	<b>Martell Cordon Bleu</b>	20.00
<b>Remy Martin VSOP</b>	17.00	<b>Louis XIII Remy Martin</b>	135.00
		(Premium 1-oz pour)	0
<b>Hennessy XO</b>	32.00		

## Single Malts and Liqueurs

(2-oz pour) Please ask your server if you don't see your favorite listed here.

<b>Glenfiddich 12 yr Speyside</b>	11.00	<b>Cointreau</b>	10.25
<b>The Macallan 12 yr Speyside</b>	12.00	<b>Frangelico</b>	10.25
<b>Oban 14 yr Western Highlands</b>	17.00	<b>Kahlúa</b>	9.00
<b>Lagavulin 16 yr Islay</b>	17.00	<b>Tia Maria</b>	9.00
<b>Laphroaig 15 yr Islay</b>	20.00	<b>Sambuca Romana</b>	10.25
<b>The Macallan 18 yr Speyside</b>	29.00	<b>Drambuie</b>	10.25
<b>The Macallan 25 yr Speyside</b>	95.00	<b>Godiva</b>	10.25
<b>Jameson Irish Whiskey</b>	10.25	<b>Grand Marnier</b>	10.25
<b>Bushmills Irish Whiskey</b>	9.00	<b>Grand Marnier 100 yr Anniversary</b>	29.00
<b>Amarula (South African Cream Liqueur)</b>	9.00	<b>Grand Marnier 150 yr Anniversary</b>	37.00

## Desserts



A Sweet Ending to Your Celebration . . .



### Kenyan Coffee and Koeksisters

Kenyan Coffee Ice Cream with Spiced Doughnuts 8.00

### Pistachio Crème Brûlée

with a Chocolate-layered Bottom 8.00

### Lemon-White Chocolate Mousse

with Spiced Blueberry Coulis and Vanilla Tuile 8.00

### Tanzanian Chocolate Trio

with Chocolate Cremeux, Chocolate Soup, and Chocolate Sorbet 8.00

### \*Roasted Apple Tarte Tatin

with Vanilla Sauce and Cinnamon Ice Cream 8.00

\* This item is produced with no added sugar.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

## Dessert Wines

	<u>Glass</u>	<u>Bottle</u>
<i>F</i> <b>Paul Cluver Noble Late Harvest Riesling, Elgin '03</b>	12.00	47.00
<i>F</i> <b>Kanu Kia-Ora Noble Late Harvest, Stellenbosch '04</b>	12.00	47.00
<i>F</i> <b>Fairview La Beryl Blanc, Paarl '06</b>	10.00	48.00
<i>FF</i> <b>Fairview La Beryl Rouge, Paarl '05</b>	14.00	69.00
<i>FF</i> <b>Mulderbosch Late Harvest Sauvignon Blanc, Stellenbosch '05</b>	16.00	69.00
<i>FF</i> <b>Rudera Late Harvest Chenin Blanc, Stellenbosch '05</b>	16.00	69.00
<i>FF</i> <b>Ken Forrester T Late Harvest, Stellenbosch '05</b>	18.00	70.00
<i>FF</i> <b>De Trafford Vin de Paile, Stellenbosch '04</b>	19.00	75.00
<i>FF</i> <b>Klein Constantia Vin de Constance, Constantia '01</b>	17.00	87.00

*F* One Disney Wine & Dine Entitlement - Bottles only

*FF* Two Disney Wine & Dine Entitlements - Bottles only

