

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)

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

Brandy

(2-oz pour)

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

Single Malts, Cordials etc.

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

The Glenlivet 12 yr Speyside	10.25	Cointreau	8.25
Glenfiddich 12 yr Speyside	10.25	Frangelico	8.25
The Macallan 12 yr Speyside	12.00	Kahlúa	7.25
Oban 14 yr Western Highlands	17.00	Tia Maria	7.25
Lagavulin 16 yr Islay	17.00	Sambuca Romana	8.25
Laphroaig 15 yr Islay	20.00	Drambuie	8.25
The Macallan 18 yr Speyside	29.00	Godiva	8.25
The Macallan 25 yr Speyside	95.00	Grand Marnier	8.25
Jameson Irish Whiskey	8.25	Grand Marnier 100 yr Anniversary	29.00
Bushmills Irish Whiskey	7.25	Grand Marnier 150 yr Anniversary	37.00
Amarula (South African Cream Liqueur)	7.25		

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 Cheesecake

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

F One Disney Wine & Dine Entitlement - Bottles only

FF Two Disney Wine & Dine Entitlements - Bottles only

