

## DESSERTS

---

TAHITIAN VANILLA CRÈME BRÛLÉE NAPOLEON 13  
Crispy Philo & Caramel Sauce  
*Chef's Tisane Selection: Ginger*

CHOCOLATE MOLTEN CAKE 14  
Ovomaltine Foam, Hazelnut Ice Cream & Petite Tuile  
*Chef's Coffee Selection: Lago Azul*

DECONSTRUCTED KEY LIME PIE 12  
Caramelized Meringue, Lime Mousse  
Sable Breton Cookie  
*Chef's Coffee Selection: Kilimanjaro*

STRAWBERRY INFUSION 12  
Violet & Lavender, Crème Glacée  
Strawberry Jelly with Warm Petite Madeleine  
*Chef's Tisane Selection: Raspberry Nectar*

MANGO TATIN 13  
Caramelized Mango, Light Puff Pastry  
Exotic Sorbet  
*Chef's Tisane Selection: Citrus Mint*

GRAND MARNIER SOUFFLÉ 15  
Fresh Orange Segment, Crème Anglaise  
Orange Marmalade Ice Cream  
*Chef's Coffee Selection: Blue Mountain*

GLACES ET SORBETS 10  
A Selection of Sorbets & Ice Cream  
Ask your Captain for the daily selection

## COFFEES

---

PAPOUASIE 8  
New Guinea, Perfumed Aromas  
Full-Bodied, Touch of Acidity

ETHIOPIAN MOKA 8  
Light-Bodied, Delicate, Floral Aromas, Hints of Apricot

BLUE MOUNTAIN 12  
Java, Balanced, Mild, Aromatic

LAGO AZUL 8  
Guatemala, Full-Bodied, Slight Acidity, Aromatic

KILIMANJARO 8  
Kenya, Bold Aromas, Bright Acidity, Medium-Bodied

COSTA RICA 8  
Arabica, Lively, Elegant, High-Grown

## TEAS

---

### EARL GREY 5

High-grown Ceylon and China black teas are combined with smoky citrus notes of bergamot fruit

### OASIS 5

The blend of fine green teas, spring flowers and citrus boasts an alluring character

### JASMINE GREEN 5

The enchanting scent of night blooming jasmine is captured in this light and floral green tea

## TISANES: HERB & FRUIT BLENDS

---

### GINGER 5

Bold and enticing with lively character of sweet ginger  
A hint of black pepper heightens the spicy afterglow

### CITRUS MINT 5

This peppermint tea is literally breathtaking with a chill that warms the spirits

### CHAMOMILE TISANE 5

Shades of citrus and vanilla add to the relaxing qualities of this quieting blend

### RASPBERRY NECTAR 5

A luscious juicy, raspberry blend that brews a dramatic and flavorful cup

## COGNACS AND COGNAC-BASED LIQUEURS

---

GRAND MARNIER, CUVÉE DU CENTENAIRE	37
GRAND MARNIER, CUVÉE DU CENT-CINQUANTENAIRE	50
HENNESSY, V.S.O.P.	16
HENNESSY, PARADIS EXTRA	47
RÉMY MARTIN, XO	38
RÉMY MARTIN, LOUIS XIII	200
RÉMY MARTIN FLIGHT V.S.O.P, XO, V.S.O.P.	85

## DESSERT & PORT WINES

---

BANYULS, CLOS DE PAULILLES, 2005	7/50
COTEAUX DU LAYON, DOMAINE PHILIPPE DELESVAUX, LOIRE, 2004	10/70
SAUTERNES, CARMES DE RIEUSSEC, 2006	9/85
MUSCAT, BEAUMES DE VENISE, 2007	7/33
TOKAJI ASZÚ, OREMUS, 5 PUTTONYOS, HUNGARY, 2000	16/120
ICE WINE, VIDAL, CHÂTEAU DES CHARMES, 2005	18
MAURY, MAS AMIEL, LANGUEDOC-ROUSSILLON, 2002	7/60
FONSECA, 10 YEAR, TAWNY PORT	10
TAYLOR, 10 YEAR, TAWNY PORT	11
COCKSBURN, 20 YEAR, TAWNY PORT	17
SANDEMAN, 20 YEAR, TAWNY PORT	17
TAYLOR, 20 YEAR, TAWNY PORT	17
WARRES, 1985, VINTAGE PORT	24