

Dessert Menu

Each selection \$9

Banana ~ raisin ~ peach bread pudding with homemade caramel sauce & vanilla ice cream

Bananas Fosters

Sliced bananas sautéed with homemade caramel sauce, topped with shredded coconut and vanilla ice cream

Homemade Pecan pie with vanilla ice

Vietnamese Coffee & Oreo Cookies Cheesecake with whipped cream

Seasonal Fruit Crisp topped with homemade granola and vanilla ice cream

Vanilla Ice Cream \$4

Dessert Cocktails

Vietnamese Coffee Martini

\$11.50

Fresh Vietnamese Coffee, Marie Brizard Chocolate Royal Liqueur, Absolut Vanilla Vodka, garnished with chocolate sauce drizzle

Triple Espresso Martini

\$12.50

Three Olives Espresso Vodka, Kamora Coffee Liqueur, Baileys Irish Cream, garnished with chocolate sauce drizzle

Coffee & Tea

Regular or Decaf Coffee \$2.25

Vietnamese Coffee (iced or hot) \$5

Pot of Jasmine Tea or Herbal Tea (ask for selection) \$3

Dessert Wine

Herzog Late Harvest Orange Muscat California 2015

\$8

Seven Daughters Moscato Italy 2017	\$8
Beringer "Nightingale" Napa Valley 2008	\$9
Badia di Morrona Vin Santo	\$9

Ports

Rodney Strong "A True Gentleman's Port"	\$10
Sandeman 10 Year Tawny	\$9
Sandeman 12 Year Tawny	\$12

Cognac

Remy Martin V.S.O.P	\$11
Remy Martin 1738	\$12
Remy Martin XO	\$16
Courvoisier V.S	\$10
Courvoisier V.S.O.P	\$12
Courvoisier XO	\$15
Hennessy Privilege	\$10
Martell V.S	\$10
Martell "Blue Swift" V.S.O.P	\$11
Martell V.S.O.P	\$11
Martell Cordon Blue	\$18
Martell XO	\$20

Single Malt

Glenmorangie 10 year	\$10
Glenlivet 12 year	\$10
Glenlivet 14 year	\$12
Glenlivet 18 year	\$14
Oban 14 year	\$12
Lagavulin 16 year	\$12
Aberlour 12 year	\$10
Aberlour 18 year	\$14

Scotch Whiskey & Japanese Whiskey

Buchanan's 12 year	\$9
Johnnie Walker Red	\$9
Johnnie Walker Black	\$10
Yamazaki 12 year	\$20