

THE BALI HAI CAFE

DESSERT

BELGIAN CHOCOLATE GANACHE 16

Liquorice custard, raspberry gel, caramel ice cream

BLACKBERRY & APPLE PIE 16

Raspberry coulis, mango ice cream

HONEY GLAZED LEMON TART 16

Fresh berries, cherry ice cream

COCONUT PANNACOTTA 16

Lime gel, nut & maple granola, corriander oil, pineapple & mint salad (GF, DF)

AFFOGATO 16

Espresso, coffee ice cream and choice of:

Baileys, Cointreau, Amaretto, Chambord, Kahlua, Frangelico, Grand Marnier

Please advise us of any allergies or dietary requirements.
Menu subject to variation.

GF - Gluten free DF - Dairy free

DRINKS

DESSERT COCKTAILS

Cookies & Cream	Kahlua, Baileys, Crème de Cacao, Oreos, Chocolate, Ice Cream, Milk	18
Nutella Martini	Vanilla Vodka, Frangelico, Nutella, Ice Cream, Milk	18
Mudslide	Kahlua, Baileys, Frangelico, Chocolate, Ice Cream, Milk	18
Tiramisu	Kahlua, Tia Maria, Crème de Cacao, Coffee, Sponge Finger, Chocolate, Ice Cream, Milk	18
After 8	Vodka, Crème de Menthe, Crème de Cacao, Vanilla Ice-cream, Milk, Chocolate	18
Espresso Martini	Kahlua, Licor 43, Vanilla Vodka, Coffee	18
Amaretto Sour	Amaretto, Lemon Juice, Egg White	20

SINGLE MALTS

Single Malt 16 year old Lagavulin 'Smokey,'	15
Highland Scotch 15 year old Dalwhinnie 'velvet'	16.50

COGNAC

Hennesy	13
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LIQUEURS

Campari, Baileys, Frangelico, Cointreau, Drambuie, Grand Marnier, Kahlua, Tia Maria, Licor 43, Amaretto, Chambord, St. Germaine	13
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FORTIFIED WINES

Galway Pipe 12 year old 'Grand Tawny' Port	10
Penfolds Grandfather 'Rare tawny' Port	16
2015 DeBortoli 'Noble One' Botrytis Semillon	14
Willespie White Gold	14
Willespie Black Jewel	12