



# DINING ROOM

Est. 1993

## DESSERT BY PASTRY CHEF TANJA VAN DER LAAN

<b>MINI PANTRY MAGNUM</b> <i>Couverture Belgium Chocolate Dipped Lickings Salted Caramel Ice Cream</i>	9.0	<b>TANJA'S DUTCH WARM APPLE PIE</b> <i>Cinnamon Apple, Currants, Crumble, Vanilla Bean Ice Cream</i>	13.0
<b>THE HAZELNUT</b> <i>Hazelnut Panna Cotta, Hazelnut Sponge, Red Wine Poached Grapes, Hazelnut Dust, Milk Chocolate Crisp</i>	13.0	<b>WARM CHOCOLATE PUDDING</b> <i>Chocolate Pudding, Vanilla-bean Ice Cream</i>	13.0
<b>AFFOGATO</b> <i>Scoop of Vanilla Ice Cream, Shot of Hot Espresso</i>	5.5	<b>STICKY DATE PUDDING</b> <i>Sticky Date Pudding, Butterscotch Sauce, Brandy Snap Wafer, Double Cream</i>	13.0
<i>Add Frangelico, Kahlua or Baileys</i>	14.0		

## OUR VERY OWN LICKINGS FINE ICE CREAM MADE HERE FRESH TODAY & TOMORROW

### ICE CREAM

Choose From Flavours

<i>Choc Mint</i>		
<i>Coconut Choc Chip</i>		
<i>Hazelnut</i>		
<i>Cookies &amp; Cream</i>	SINGLE SCOOP	5.0
<i>Milk Chocolate</i>	DOUBLE SCOOP	8.5
<i>Pistachio</i>		
<i>Salted Caramel</i>		
<i>Strawberry</i>		
<i>Vanilla</i>		

### SORBET

Choose From Flavours

<i>Pineapple Lychee</i>		
<i>Lemon</i>		
<i>White Peach</i>		
	SINGLE SCOOP	5.0
	DOUBLE SCOOP	8.5

## CHEESE

*Cheeses Served with Quince Paste, Crackers*

<b>BLUE</b> <i>Saint Agur Blue, Auvergne, France</i>	SINGLE CHEESE -	15.0
<b>BRIE</b> <i>fromage D'affinois, Rhone-alpes, France</i>	TWO CHEESES -	25.0
<b>CHEDDAR</b> <i>Dehay Black Wax, Mature Cheddar, Bridgeport, UK</i>	THREE CHEESES -	35.0

We proudly serve

**LAVAZZA**