



DESSERT

ALL OF OUR DESSERTS ARE MADE DAILY BY OUR OWN PASTRY CHEFS

IRISH APPLE PIE

Tart Granny Smith Apples on a Crisp Shortbread Pastry with a Walnut Streusel Topping served with Vanilla Bean Ice-Cream

TRADITIONAL BLACK & TAN CHOCOLATE PIE

A Flourless Torte with a Butter Pecan Brown Sugar Crust, White & Dark Belgian Chocolate Ganache, Whipped Cream & a Whiskey Caramel Sauce

BAILEY'S IRISH CREAM CHEESECAKE

"Best Cheesecake Ever" Baileys Irish Cream & Chocolate Chip Cheesecake with a Cinnamon-Sugar Graham Cracker Crust

WHISKEY SOAKED IRISH BREAD PUDDING

Bread Pudding made with Raisins soaked in Irish Whiskey served with a Vanilla, Cinnamon, Caramel & Whiskey Sauce

WILLIE'S DA'S RHUBARB CRUMBLE

Divinely Tart Rhubarb with a Sweet Crumble Topping served with Freshly Made Custard

CHOCOLATE BOXES WITH CHOCOLATE MOUSSE

Hand-Made Boxes of Bittersweet Chocolate Filled with Belgian Chocolate Mousse & Fresh Strawberries served on a bed of Strawberry Coulis

WARM IRISH CHOCOLATE PUDDING CAKE

Bitter-Sweet Chocolate Pudding Cake served with Baileys Irish Cream Custard

LEMON PAVLOVA

Meringue topped with Lemon Curd, Strawberries & Fresh Whipped Cream

CHOCOLATE ESPRESSO BROWNIE

Our Decadent Brownie made with Espresso, Dark Belgian Chocolate & White Chocolate Chunks served with Vanilla Bean Ice-Cream

COFFEE LIQUEUR DRINKS

WE SERVE ORGANIC FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

TRADITIONAL IRISH COFFEE

Jameson Irish Whiskey & a generous Float of Fresh Double Cream

BAILEY'S COFFEE

Baileys Irish Cream & a generous Float of Fresh Double Cream

CAFÉ ROYAL

Hennessey Cognac & a generous Float of Fresh Double Cream

A gratuity of 18% will be added to all parties of 8 or more

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