

Clare's Home-made Desserts

Trio of Mini Desserts R79

Can't decide?? Three mini desserts on one plate.

Ask your waiter for today's combination

Amarula Crème Brûlée R50

Traditional, creamy custard dessert, flavoured with the African Amarula liqueur & vanilla beans

Chocolate Torte R62

A rich, moist torte made with dark imported Callebaut Belgian chocolate, espresso & dark rum. Served warm with Ice Cream

Pavlova R56

Crispy meringue base topped with sweetened whipped cream, seasonal fruit & berry coulis

Homemade Ice Cream R50

Clare makes all the ice-cream. Ask your waiter for today's flavour choices. Served in a home-made brandy snap basket

Can't decide which flavour? Make a trio of mini ice-creams in baskets R60

Lemon & Ginger Cheesecake R62

This light & creamy, fridge cheesecake has a ginger biscuit base, is flavoured with lemon zest & topped with candied ginger crumb

Wicked Waffles

A Belgian Waffle toasted in the Pizza oven (allow 20 mins)...

Topped with Vanilla Ice Cream & Golden Syrup R46

Topped with Vanilla Ice Cream & Belgian Chocolate Sauce R62

Affogato R34

Vanilla ice Cream with Espresso

Espresso & Truffles R48

Single Ethiopian blend Espresso served with two handmade Belgian Chocolate liqueur Truffles

Espresso & Grappa R54

Single Ethiopian blend Espresso served with a shot of Wilderers award-winning Shiraz Reserve Grappa

Selection of Teas, Coffees & Dom Pedros