

dessert menu

CHOCOLATE TRUFFLE CAKE 20

Cake layers brushed with a Chambord simple syrup and finished with a truffle center, chocolate meringue buttercream, dried raspberries and gold flakes

COCONUT MOUSSE & LIME SPHERE 22

Coconut Mousse with a Lime Compote center on a coconut vanilla chiffon layer with toasted coconut flakes and candied lime zest

ULTRA RICH PEANUT BUTTER CRUNCH BROWNIE 18

Warm Chocolate Fudge Brownie a layer of crunchy peanut butter topped with chocolate ganache and candied cacao nibs.

CRÈME BRÛLÉE WITH SORREL JAM 22

Traditional Crème Brûlée with a sorrel jam and a cardamom and sorrel shortbread cookie

CHEESECAKE TART 20

Caramel Pecan Cheesecake Tart finished with toasted pecans and drizzled in a buttery caramel sauce.

WARM FRUIT CRUMBLE 16

Mango & Ginger Crumble

ICE CREAM & SORBET

ask for today's flavours

embers

served 12 pm - close

All prices are in Belize dollars - inclusive of 12.5% GST.

An additional 10% service charge will be applied.



