

## *Digestives*

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### COFFEE LIQUEUR

A blend of coffee, sugar and spirits which can be enjoyed both as a digestif or dessert

### AGAVERO LIQUEUR

Tequila and honey blended with essence of the damiana flower, native to the Baja region

### XTABENTÚN WITH COFFEE

Typical Mayan-region honey liqueur produced from Xtabentún flowers, anise and coconut

## *Coffee*

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REGULAR

ESPRESSO

CAPPUCCINO

LATTE

## *Tea*

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LONDON STRAND EARL GREY

GOLDEN TIPPED ENGLISH BREAKFAST

PURE SENCHA GREEN TEA

EXOTIC MANGO & GINGER GREEN TEA

GOLDEN CARAMEL ROOIBOS

BUDDING MEADOW CAMOMILE

MEDLEY OF MINT

# Desserts

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## KEY LIME PIE

Classic pie with red berries

## BRIOCHE PUDDING

Warm pudding with vanilla custard, white chocolate,  
Greek yogurt sorbet and raspberry

## COCONUT MOUSSE

With red berry jam, coconut crème and raspberry gel

## CHOCOLATE LAVA CAKE

Homemade Graham cracker and vanilla ice cream

# Homemade Ice Cream

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## COCONUT ICE CREAM

The sweet quality of coconut shines in this creamy flavor

## MANGO SORBET


Fresh mango chunks impart a luscious texture  
and rich flavor to this gorgeous sorbet

## PINEAPPLE AND BASIL SORBET

The sweet but tangy taste of this cool treat is perfect after  
a heavy meal

## HIBISCUS SORBET

Enjoy the way hibiscus and crispy strawberry pearls  
seamlessly blend into and flavor this amazing sorbet

 This food contains nuts or seeds that can cause allergies.