

DESSERTS

Amidst the coastal beauty, *desserts blend nature's fruits* with the sea's bounty, crafting a *harmonious celebration of flavors* under the sun's warm embrace.

CEREMONIA DEL CACAO \$14 Earthy
ANCIENT CHOCOLATE FLAVORS [D] Spicy
*Traditional ceremonial chocolate sorbet,
chocolate flan, chocolate crumble*

TEPACHE \$12 Citrus
PINEAPPLE TEXTURES [V] Fresh
*Fermented pineapple granita, roasted pineapple,
“agua de arroz” foam, citrus rice cracker* Fizzy

CARAMELO \$12 Buttery
PLANTAIN & TOFFEE [D G] Intense
*Chocolate crust, caramel sauce, noisette ganache,
caramelized plantain, toffee cream* Creamy

HORCHATA \$13 Nutty
CASHEW, RICE & CINNAMON [D G N] Fresh
*Horchata parfait, cinnamon ice cream,
cashew nut praliné, vanilla sauce* Creamy

ARTISAN ICE CREAM [D] OR SORBET

One scoop \$3
Two scoops \$5
Three scoops \$7

Allergy indicators: Contains [D] dairy [G] gluten [SF] shellfish [N] nuts [V] vegetarian [VG] vegan

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge