

# dessert menu

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**TIRAMISU AL TAVOLO 22**  
*prepared table side*

Rum coffee flambée, mascarpone,  
lady finger, cinnamon dust

**PURPLE VELVET CAKE 18**

Art-crafted grapes and berries cake with  
pistachio sorbet and passion fruit sugar

**TRIO OF CHOCOLATE 24**

Decadent dark chocolate cake, white  
chocolate panacotta, cocoa mousse

**TUSCAN CRÈME BRULÉ 20**

Tuscan caramelized custard  
tart, winter fruits, saffron ice  
cream

**BANANA FOSTER FLAMBÉE 22**  
*prepared table side*

Banana flambée with brandy wrapped in crepes  
with pistachio and topped with coconut ice cream  
and plum strawberries

**TASTE OF LEMONS 20**

Lemon tart, toasted meringue foam, blueberry  
sugar, mint leaf and green apple sorbet

**MANGO COLADA CHEESECAKE 20**

Tropical mango cheesecake with roasted coconut shavings,  
black forest sorbet and chocolate leaves

**ICE CREAM & SORBET**  
ask for today's flavours

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*embers*

served 11 am - close

*All prices are in Belize dollars - inclusive of 12.5% GST.  
An additional 10% hospitality charge will be applied.*



