

dessert menu

CHOCOLATE TRUFFLE CAKE 24

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 26

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

Chef's favorite

ULTRA RICH PEANUT BUTTER CRUNCH BROWNIE 22

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

GM's favorite

CRÈME BRÛLÉE WITH SORREL JAM 22

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

CHEESECAKE TART 22

Classic cheesecake tart topped with toasted pecans and a buttery caramel sauce

COFFEE AMARETTO CAKE 24

A fluffy coffee infused chiffon cake, balanced with a sweet amaretto and almond buttercream

CARROT CAKE 20

A traditional carrot cake with crushed walnuts and raisins finished with a cream cheese buttercream

ICE CREAM & SORBET 18

ask for today's flavours (2 scoops)

embers

served 12 pm - close

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

An additional 10% service charge will be applied.



