

DESSERTS

Dessert tasting menu:

Three plates of carefully selected samples from our Pastry Chef (Choices may vary)	\$ 48.00
Molten chocolate- chilli cake with White Chocolate-grapefruit sorbet, whipped "Milk chocolate" and a Chocolate -thyme jelly	\$ 36.00
Trio of Crème brûlée	\$ 31.00
Piñacolada 'Tira mi su' Edge style	\$ 31.00
Banana tart Tatin with rum Caramel and a scoop of Rum and Raisin ice cream	\$ 29.00
Rum and ginger poached Pear with Pecan-& chocolate mille feuille, ginger and pear preserve	\$ 32.00
The Edge famous rich Chocolate tart with Green peppercorns and Strawberry sauce	\$ 35.00
Sour-sop and raspberry parfait- "cannelloni", caramelized sea-moss, port wine marinated grapes and camomile foam	\$ 33.00

DESSERT WINES

Harveys Bristol Cream	Glass	\$ 15.00
Sandeman Founders Reserve	Glass	\$ 15.00
Fettoria Dei Barbi Vin Santo, Montalciano Italy 1997.	Glass	\$ 12.00
Chateau Manos, Cadillac, Bordeaux France 2003.	375ml	\$ 99.00
	Glass	\$ 21.00
Carta Vieja, Late Harvest, Maule valley Chile 2004.	500ml	\$ 115.00
	Glass	\$ 23.00

COFFE AND TEA

Tea		\$ 6.00
Ice tea		\$ 7.50
French press brewed coffee		\$ 6.50
Decaffeinated coffee		\$ 9.00
Cappuccino		\$ 12.00
Espresso	Single \$ 9.00	Double \$ 14.00
Cafe Latte		\$ 13.50
Cafe Americana		\$ 9.50
Irish Coffee		\$ 15.50
Caribbean 1919 spiced Coffee		\$ 15.50



We are proudly using the bronze medal awarded local chocolate from HOTEL CHOCOLAT, Rabot Estate, Soufriere, in all our chocolate dishes and pralines. It is made from 100% St. Lucian Trinitario cocoa beans.

**ALL PRICES ARE IN EAST CARIBBEAN DOLLAR AND SUBJECT TO 10% SERVICE CHARGE.
GRATUITY AT YOUR DISCRETION.**