

GABRIEL'S

bar & restaurant

Est 1991

DESSERT MENU

TIRAMISU 19

Classic Italian Tiramisu, mascarpone lady fingers, espresso, chocolate powder

PANNA COTTA 18

Vanilla bean reduction, sweetened-cream, cherry compote

RICOTTA CHEESECAKE 19

Soft and creamy cheesecake, strawberry, chocolate crumble

CHOCOLATE MOUSSE 20

Dark and milk chocolate-fused mousse, whipped cream, chocolate crumble

CHOCOLATE TRUFFLE CAKE 20

Dark Belgium chocolate soufflé served warm, topped with vanilla Gelato

GABRIEL'S RICE PUDDING 17

Classic Gabriel's Rice Pudding, vanilla bean, cinnamon and strawberry

WHITE CHOCOLATE SOUFFLÉ 25

White Chocolate Soufflé, mango puree (allow 20 minutes to prepare)

HANDCRAFTED GELATO: Pistachio, Vanilla, Chocolate, Espresso, Strawberry, Cookies and Cream, Hazelnut

HANDCRAFTED SORBET: Lemon, Blood-Orange, Mango, Coconut

2 Scoops 12

3 Scoops 18

COFFEE

American Coffee 6

Single Espresso 6

Double Espresso 10

Latte 8

Cappuccino 8

Available Milk: Whole, Skim, Oat, Almond

TEA 8

Egyptian Chamomile

Emperor's Green Tea

Earl Grey

Della Robbia

Mint

English Breakfast

Summer House

SUGGESTED DESSERT DRINKS

Irish Coffee 20

Espresso Martini 25

Frangelico 17

Limoncello 17

Sambuca 17

Amaro Lucano 17

Aperol Spritz 20

Nonino Grappa, Chardonnay 25

Nonino Grappa, Merlot 30

Blandy's 10yr. Malmsey, Madeira 22

Churchill's Late Bottled Vintage 2011 25

Grand Marnier 16

Hennessy XO 60

Hine XO 55

Larresingle Armaniac, VSOP 21