

PORT & DESSERT DRINKS

Vinhos do porto & vinhos de sobremesa

		 75cl
DOW'S WHITE	3.50€	35.00€
DOW'S RUBY	4.00€	40.00€
DOW'S TAWNY	4.50€	45.00€
DOW'S TAWNY 10 YRS	8.50€	65.00€
DOW'S TAWNY 20 YRS	10.00€	85.00€

Age oaked for a deeper flavour, delicate notes of oak, coffee, chocolate and honey. Complex and fresh
Notas delicadas de carvalho, café, chocolate e mel.
Complexo e fresco

		 50cl
PORTO LBV (LATE BOTTLED VINTAGE)		
QUINTA DE LA ROSA	8.00€	45.00€

4 to 6 year matured in wooden barrels. Aromas of ripe fruit, violets & spices. An exceptionally rich, vibrant Port wine
Os LBVs são amadurecidos em barris de madeira por 4-6 anos.
Aromas de frutas maduras, violetas e especiarias. Um vinho excepcionalmente complexo rico, mas em grande harmonia.

DESSERT WINE

Vinho de sobremesa

		 50cl
QMF LATE HARVEST	9.00€	50.00€

Bright appearance, with an intense aroma, notes of honey, citrus and apricot. Sweet and aromatic
Aparência brilhante, aroma intenso, notas de mel, flores cítricas, casca de damasco. É doce, aromático e longo.

PETIT MANSENG LATE HAVERST	8.00€	45.00€
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Fresh & delicate aroma, with hints of honey, peach & apricot. Fruity to the pallet with a vibrant golden colour.
Complex but well balanced
Aroma fresco e delicado com sugestões de mel, pêssego, flores & fruta. Paladar doce, acidez presente, damascos cristalizados, trufas brancas. Complexo & harmonioso.

DESSERT COCKTAILS | COCKTAILS DE SOBREMESA :: 13.00€

ESPRESSO MARTINI

Expresso, Vodka, brown cacao liqueur
Expresso, Vodka, Licor de cacau escuro

TIRAMISU MARTINI

Vanilla vodka, cacao liqueur, almond liqueur, chocolate & cream
Vodka de baunilha, licor de cacau, licor de amêndoas & natas

LEMON CHEESECAKE MARTINI

Vodka, Limoncello sorbet, cream, white cacao & crushed cookies on top
Vodka, Limoncello, natas, cacao branco & textura de biscoito por cima

STRAWBERRY DREAMS

Vodka, Baileys, vanilla ice cream, strawberries
Vodka, Baileys, gelado de baunilha, morangos

VANILLA ICED COFFEE

Vanilla ice cream, Baileys & shot of hot coffee on the side
Gelado de baunilha, Baileys & shot de café

SORBET A LA RUSSIA

Vodka shot with lemon sorbet
Shot de Vodka com sorbet de limão

WHITE CITRUS

Lemon sorbet, mint & vodka
Lima, menta & vodka

SPECIAL COFFEE & TEAS | CAFÉS ESPECIAIS & CHÁS

SPECIAL COFFEE :: 7.50€

Irish Coffee
Baileys Coffee
Calypso Coffee
Carribean Coffee
French Coffee

FLAVOURED COFFEE :: 4.50€

Caramel | Caramelo
Vanilla | Baunilha
Chocolate | Chocolate
Hazelnut | Avelã
Crème Brûlée | Crème Brûlée
Apple Pie | Tarte de Maçã

TEAS :: 2.50€

English Breakfast | Chá preto
Green | Verde
Fresh Mint | Menta fresca
Fruit | Fruta
Earl Grey
Camomile | Camomila

DESSERTS



CRUMBLE DE MANZANA

Apple crumble served with
Madagascar Vanilla ice cream
Crumble de maçã, servido com
gelado de baunilha de Madagascar

8.00€

PANACOTTA DE CÔCO

Coconut Panna Cotta, served with
passion fruit & rum couli
Panacotta de côco, com couli de
maracujá & rum

8.50€

BROWNIE DE CARAMELO SALGADO

Salted Caramel Brownie, served with
Madagascar Vanilla ice cream
Servido com gelado de baunilha
de Madagascar

9.00€

DULCE DE LECHE CHEESECAKE

Served with dark chocolate ice cream
Servido com gelado de chocolate negro

9.00€

ORANGE CREME BRULÉE

Served with red berries & orange candy
Servido com frutos vermelhos e rebuçado
de laranja

8.00€

BAKED ALASKA

Baked Alaska, filled with strawberry mousse
& vanilla ice cream, topped with italian meringue
Bolo Alaska, recheado com mousse de morango
& gelado de baunilha, coberto com merengue italiano

9.50€

HOMEMADE CHOCOLATE SELECTION

Homemade Petit four selection
Seleção de chocolates caseiros

8.00€

CARPACCIO DE PIÑA

Pineapple carpaccio, served with passion fruit sorbet
Carpaccio de ananás, servido com sorbet de maracujá

8.00€

GELADOS

per scoop | por bola
Madagascar Vanilla | Dark Chocolate
Dolce de leche | Strawberry
Salted Caramel Brownie
Baunilha de Madagascar | Chocolate Negro
Doce de Leite | Morango
Brownie com caramelo salgado

4.00€

SHARING DESSERT PLATER

9.00€ per person/por pessoa
Minimum for 3 people | Mínimo para 3 pessoas

Salted Caramel Brownie with vanilla ice cream
Orange Creme Brulee
Dulce de Leche Cheesecake
Brownie de Caramelo Salgado, com gelado de baunilha
Creme Brulee de Laranja
Cheesecake de Doce de Leite

SORBET (V)

per scoop | por bola
Lemon | Passion Fruit | Red Fruits
Limão | Maracujá | Frutos Vermelhos

4.00€

CHEESE PLATTER (V)

Selection of cheese, served with biscuits &
homemade chutney
Seleção de queijos, servido com biscoitos &
e compotas caseiras

16.00€

DIGESTIVES | DIGESTIVOS

COGNACS

COURVOISIER 10.00€
RÉMYVOSP 10.00€
MARTELLXO 30.00€
RÉMY MARTINXO 30.00€
HENNESSY XO 30.00€

ARMAGNAC

CHABOT VSOP 12.00€
SOMALENS VS 12.00€

BRANDY

MACIEIRA 7.00€
KVINT XO 15.00€

SCOTCH

CHIVAS ROYAL 25 YRS 25.00€
DIMPLE 15 YRS 15.00€
J.WALKER BLUE 30.00€

SINGLE MALT

GLENDGICH 12 YRS 12.00€
CARDHU 18 YRS 17.00€
KNOCKANDO 13.00€

AMERICAN | BOURBON

MAKER'S MARK 11.00€
JACK DANIELS 10.00€
CANADIAN CLUB 12 YRS 12.00€

IRISH

BLACK BUSH 10.00€
JAMESON RESERVE 13.00€

AGUARDANTE

CRF 8.50€
ADEGA VELHA 12.00€
JM FONSECA 1964 14.00€

RUM

DIPLOMATICO RESERVA 15.00€
PLANTATION 20.00€

LIQUEURS

AMARGUINHA 7.00€