

DESSERT

FOR ONE

Praline Chocolate Cake

Fresh Raspberries, Java Chocolate Sauce

Sticky Date Pudding

Butterscotch Sauce, Vanilla Ice Cream

Berry Crème Brûlée

Rice Crispy-Chocolate Bar

Bahamian Rum Raisin & Banana Ice Cream Sundae

Caramelized Banana, Salted Caramel, Organic Chocolate Sauce, Peanut Brittle, Marshmallows

FOR SHARING

Seafire Steakhouse Dessert Shot Sampler

Key Lime Pie, Mango Cheese Cake, Chocolate Peanut Pie, Guava, White Chocolate Mousse

Organic Bittersweet Chocolate Fondue

Paired with Cubed Fresh Fruit, Brownies, Mini Cupcake Marshmallows, Bahamian Coconut Cream Cake

Coffee

Selection of Tea

Earl Grey, Passion, English Breakfast, Chai, Mint, Awake

AFTER DINNER DRINKS

COGNAC

Camus X.O.

Courvoisier V.S.O.P.

Remy Martin X.O.

KWV Diamond Jubilee Brandy

Hennessy Richard

Remy Martin Louis XIII

RUM

Bacardi '8'

Mount Gay Black Barrel

Brugal 1888

Afrohead 7 Year

Ron Zacapa 23 Year

Bacardi Reserva Limitada

Brugal Siglo de Or

Watling's Buena Vista

Afrohead 15 Year XO

WHISKY

Dewars 12

Highland Park 12 Year

Macallan 12 Year

Aberfeldy 21

Macallan Amber

Glenfiddich 12 Year

Macallan Fine Oak 15 Year

Highland Park 18 Year

Dewars Signature

Johnnie Walker Blue

Macallan 18 Year

PORT

Six Grapes Graham's

Graham's 10 Year

Graham's 20 Year

All pricing subject to 12% VAT

A 15% gratuity is automatically added to all food and beverage checks

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