

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 18

Soft and creamy cheesecake, strawberry, chocolate crumble

CHOCOLATE MOUSSE 20

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

CHOCOLATE TRUFFLE CAKE 18

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

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

HANDCRAFTED SORBET: Lemon, Blood Orange, Mango, Passionfruit, Coconut, Green Apple

2 Scoops 12

3 Scoops 18

COFFEE

American Coffee 5

Single Espresso 5

Double Espresso 8

Latte 7

Cappuccino 7

Available Milk: Whole, Skim, Oat, Almond

TEA

Egyptian Chamomile

Emperor's Green Tea

Earl Grey

Della Robbia

Mint

English Breakfast

Summer House

SUGGESTED DESSERT DRINKS

Irish Coffee 18

Espresso Martini 22

Frangelico 17

Limoncello 17

Sambuca 16

Amaro Lucano 16

Aperol Spritz 20

Nonino Grappa, Chardonnay 22

Nonino Grappa, Merlot 25

Blandy's 10yr. Malmsey, Madeira 22

Churchill's Late Bottled Vintage 2011 25

Grand Marnier 16

Hennessy XO 60

Hine XO 50

Larresingle Armaniac, VSOP 19