



DESSERTS

CHOCOLATE FONDANT (D,G,E) 45

Chocolate fondant filled with mango passion ganache
Coconut streusel and vanilla ice cream

BAKED SKILLET COOKIE (D,G,N) 60

Baked fresh to order, white chocolate, macadamia nut
Brown sugar batter, vanilla ice cream

ISLAND BANANA FRITTERS (D,G,P) 40

Fried island banana, gula malaca sauce
Peanut croquant ice cream

ICE CREAM & SORBET (D,A,N) 32

Homemade raspberry lime sorbet
Homemade rum raisin ice cream, coconut sorbet
Vanilla, chocolate, strawberry ice cream

PANDAN COCONUT CREME BRULEE (D,E) 40

Creamy custard infused with pandan and coconut
Finished with caramelized sugar brulee

SEASONAL FRUIT ON ICE 55

Please inform your server of all allergies and dietary requirements
G=Gluten D=Dairy E=Egg P=Peanuts N=Nuts A=Alcohol

AFTER DINNER DRINKS

TAHITIAN MUDSLIDE 85

Gold rum, baileys, amaretto, kahlua and cream

WHITE CLOUD 75

A delightful concoction of coconut
and crème de cacao, laced with vodka

TAHITIAN COFFEE 70

A delectable blend of rum and coffee
Topped with hand whipped cream

NORTHWEST PASSAGE 60

Our classic hot buttered rum
with the kick of 151

*Prices are in Qatari Riyals, and are inclusive of all
government taxes*

