



DESSERT MENU

SEASONAL PATISSERIE SELECTION

Cheese Selection

Chef's selection of three cheeses served with a toasted baguette and Quince paste
12

Tahitian Vanilla Bean Crème Brûlée

Accompanied by fresh berries and homemade whipped cream
7

Fresh Berry Tart

Glazed berries layered with vanilla custard in a tart shell
8

Amaretto Cheesecake

With berry coulis, fresh berries and homemade whipped cream
7

White Chocolate Strawberry Shortcake

Traditional strawberry shortcake covered in white chocolate
8

Kataifi

Shredded phyllo layered with vanilla custard, and crushed pistachios
7

Baklava

Layered phyllo and candied walnuts, laced with honey
7

Chocolate Crème Brûlée

Vanilla Bean custard with Cocoberry pistols, served with homemade whipped cream
7

Mixed Berries

Chef's selection of fresh berries laced with honey and homemade whipped cream
7

Meli's Premium Ice Cream

6

Chocolate Framboise

Layers of Chocolate mousse, raspberry puree, and chocolate cake encased in ganache
8

Chef's Cookie Jar

Assorted selection of homemade cookies
6

Spiced Honey Cake

Spiced pound cake soaked in honey, with honey ice cream
7

Chocolate Almond Tart

Chocolate almond mousse inside a tart shell covered in dark chocolate
8

Vanilla Napoleon

Light puffed pastry layered with vanilla custard and showered with powdered sugar
8

CAFÉ

Meli Macchiatto

4

Honey Bee Latté

(Baileys, HoneyLiquer)
8

Cappuccino's & Latté's

4

5 (flavored)

Espresso

Single 2.75

Double 3.50

Irish Coffee

8