



LT STEAK & SEAFOOD



DESSERT MENU

DESSERTS BY CHEF GABBY

WARM CHOCOLATE CAKE (GF) 15
candied hazelnuts, frangelico-whipped cream

CRÈME FRAICHE PANNA COTTA (GF)..... 13
coconut lime sorbet, key lime sauce, coconut tuile

CUBAN FLAN (GF) 14
dulce de leche, cointreau cream, coffee granita, almond crumbs

TRES LECHE CAKE 12
rum raisin gelato, pineapple confit, chili powder

FRESH TROPICAL FRUITS MACEDONIA (GF & SF) 12
yuzu – lemon granita

CHOCOLATE CROQUANT 12
chocolate-peanut butter mousse, banana gelato

ICE CREAM & SORBET SINGLE 4 / TRIPLE 11

GELATO

vanilla, rum raisin, chocolate, banana

SORBET

coconut-lime, raspberry, mango-passionfruit.

a 20% service charge will be added to all checks