



LT STEAK & SEAFOOD

DESSERT MENU



GF gluten-free, VG vegan, SF soy free

DESSERTS BY CHEF GABBY

WARM CHOCOLATE CAKE ^{GF}	16
<i>candied hazelnuts, frangelico-whipped cream</i>	
LEMON CHEESECAKE	15
<i>lemon curd, meringue, honey graham cracker crust</i>	
CUBAN FLAN	14
<i>dulce de leche – cointreau cream, coffee crumbs, allspice – coffee granita</i>	

ICE CREAM & SORBET

SINGLE 6 / TRIPLE 14

GELATO

vanilla, rum raisin, milk chocolate

SORBET

coconut-lime, raspberry, mango-passionfruit

COFFEE & HOT TEA

COFFEE	5
ESPRESSO	6
CAFE LATTE	7
CAPPUCCINO	7
CAFE BRASILEIRO.....	14
<i>cachaça, chocolate liqueur, espresso, sugar, whipped cream</i>	
CAFE CARIBBEAN	14
<i>rum, amaretto, espresso, sugar, whipped cream</i>	
JOJO TEAS.....	7
<i>earl grey, english breakfast, silver needle (white tea), rooibos, green jasmine, chamomile, genmaicha (green tea with roasted brown rice), peppermint</i>	

DESSERT WINES BY THE GLASS

ICE WINE, HEINZ EIFEL.....	14
<i>Germany</i>	
ROYAL TOKAJI 'LATE HARVEST'	12
<i>Hungary</i>	
SAUTERNES, CHATEAU DOISY VEDRINES.....	25
<i>Grand Cru, France 2007</i>	
BODEGAS TORO ALBALÁ, DON PX PEDRO XIMÉNEZ GRAN RESERVA, 1990	23

PORT & SHERRY BY THE GLASS

WARRE'S FINE WHITE.....	15
SANDEMAN 10YR	17
SANDEMAN 20YR.....	19
GRAHAM'S 30YR	25
SANDEMAN 40YR	29
SANDEMAN ARMADA SUPERIOR CREAM	15
HARVEYS BRISTOL CREAM.....	15

a 20% service charge will be added to all checks