



# DESSERT

## **malli bar | 18**

milk chocolate, hazelnut mousse,  
salted caramel, lemon crème fraîche ice cream (d, g, se, n)

## **tart celeste | 16**

*Chef Kerth's take on a nostalgic Anguillian classic, inspired by  
longstanding local artisan baker Mr. Andre Hall of Hall's Bakery*  
spiced coconut, chocolate caramel, raspberry & vanilla ice-cream (d, g)

## **passion fruit creme**

### **brûlée | 16**

caramelized puff pastry grissini (d, g)

## **chocolate molten cake | 20**

pistachio ice cream, vanilla, brandy anglaise (d, g)

## **le ducana cake | 18**

*Chef Kerth's signature dessert; inspired by flavors of conkie dumpling*  
sweet potato, ginger, caramelized chocolate, salted milk ice cream (d, g)

## **fried doughnut | 18**

salted caramel, banana mousse, cashew nut crumble, berry compote  
(d, g)

## **petit fours | 14**

*includes one of each:*

**Milk chocolate & Bailey's (d, se)**

**Guava cheese**

**Myers & lime gummies**

**Rum cake madeleine (d, g)**

**d - dairy | g - gluten | n - nut | sy - soy | c - crustacean | p - peanut | se - sesame | m - molluscs**

*Please inform us of any allergies or dietary requirements when placing your order.*

*All prices are in USD and subject to 17% service charge.*

# CELESTE

*by Kerth Gumbs*