

DESSERT

Maple Macadamia Nut Flan \$7.95
vanilla gelato, fruit coulis

Trio of Crème Brûlée \$7.95
almond biscotti

Lemon Tart \$7.95
fresh berries, fruit coulis

Espresso Cheesecake \$7.95
caramel sauce, crème anglaise

Vanilla, Chocolate or Pistachio Gelato \$7.95
house-baked biscotti

Apple Fritter \$7.95
cinnamon stick anglaise, vanilla bean ice cream

Warm Brazilian Chocolate Coffee Cake \$8.50
pistachio gelato, white chocolate mousse

Pastry Chef's Dessert Selection \$12
*crème brûlée, warm chocolate coffee cake
white chocolate mousse*

DESSERT WINES

Chateau Roumieu, Sauternes, France \$7.75
Elysium, Black Muscat, Quady Winery, California \$7.75
Michele Chiarlo, 'Nivole' Moscato D'Asti, Italy \$7.75
Mission Hill, Late Harvest Riesling, Okanagan Valley \$12
Mission Hill, Reserve Vidal Ice Wine, Okanagan Valley \$20

*Please advise your server of any allergies
or dietary restrictions.*

glowbal
grill & satay bar

May 08

BLENDED SCOTCH

Johnnie Walker Red \$5.50
Johnnie Walker Black \$8.00
Chivas Regal \$8.50
Johnnie Walker Blue \$40.00

SINGLE MALT

Glenfiddich 12yr \$8.00
Glenlivet 12yr \$8.00
Glenkinchie 10yr \$13.00
Glenmorangie 10yr \$13.00
Talisker 10yr \$13.00
Dalwhinnie 15yr \$13.50
Bruichaladich 10yr \$14.00
Macallan 12yr \$15.50
Oban 14yr \$16.00
Lagavulin 16yr \$17.50
Ardbeg Uigeadail \$20.00

COGNAC

Hennessy V.S. \$11.00
Courvoisier V.S.O.P. \$13.50
Remy Martin V.S.O.P. \$15.50
Remy Martin X.O. \$32.00
Hennessy Paradis Extra \$65.00

ARMAGNAC

Saint Vivant V.S.O.P. \$13.50
Marcel Trepout 1965 \$32.00

PORTS

Grahams, 'Six Grapes' Vintage Character, Portugal \$5.75
Warre's, 'Otima' 10 Year Old Tawny, Portugal \$7.75
Graham's, Vintage 1996, Portugal \$10.00
Taylor Fladgate. 20 Year Tawny, Portugal \$12.00
Gould Campbell, Vintage 2000, Portugal \$16.50

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