



Quantum of the Seas

DESSERTS

RASPBERRY & CHOCOLATE-RIPPLED PAVLOVA

Zesty cream, peppered raspberries & smashed honeycomb with a drizzle of dark chocolate

AMALFI LEMON MERINGUE CHEESECAKE

Velvety mascarpone & lemon cheesecake topped with Italian meringue, served with lemon curd & blackcurrants

TIRAMISÙ

Coffee-flavoured trifle with orange mascarpone & chocolate

EPIC HOMEMADE BROWNIE

Freshly baked warm fudgy brownie with vanilla ice cream & caramelised amaretti popcorn

FRESHLY BAKED FRANGIPANE TART

Almond sponge & buttery pastry studded with fresh fruit

Ice creams

Three delicious scoops of ice cream (ask your server for today's selection) served with any two of these toppings:

Smashed honeycomb,
Seasonal fruits,
Chocolate sauce

Sorbets

Sorbets made with fresh fruit (ask your server for today's selection)

DESSERT WINE

VIN SANTO TEGRINO

2006/07 CANTINE
LEONARDO

\$8.00/\$42.00

Rich & luscious
with fig, almond
& honey flavours



Hot Drinks

ESPRESSO \$2.00 MACCHIATO \$3.50

CAPPUCINO \$3.50 AMERICANO \$2.25

LATTE \$3.50 HOT CHOCOLATE \$2.75

Cocktails

ESPRESSO MARTINI \$14.00
A smooth mix of Ketel One vodka,
Kahlua & espresso

AFFOGATO MARTINI \$14.00
Vanilla ice cream, Kahlua,
espresso, chocolate liqueur
& granita

DIGESTIFS

ITALIAN LIMONCELLO \$5.00
Refreshing & crisp

AMARETTO SALIZA \$6.00
Artisan almond liqueur

GRAPPA CIVIDINA \$6.00
Classic, simple & fragrant

GRAPPA STAGIONATA \$8.00
Aged for three years in ash barrels