



DESSERTS

| Made in our GG Bakery by Chef Diego Palacios |

Azia Sphere 12

Dark Chocolate Sphere, Homemade Gelatissimo Vanilla Gelato, Warm Chocolate Sauce, Vanilla Cake

Triple Layer Chocolate Mousse 11

Decadent Dark Chocolate Cake, Silky smooth Chocolate mousse of White, Dark & Milk Chocolate, Berry Coulis, Fresh berries

Gelatissimo BonBons 11.5

For two. 10 Pieces in a variety of flavors
Ask your server for available flavors

Mochi Ice Cream 10.5

Velvety ice cream masterfully wrapped inside Japanese mochi shell. Ask your server for available flavors

Matcha Tres Leche 12.5

Matcha Sponge Cake, Rich Tres Leche combination, Homemade Meringue, Crispy Tuile

Banana Tempura 11

Tempura dipped banana fried to a crispy light golden brown served with our Gelatissimo gelato

Gelatissimo Gelato 10

Ask your server for our Daily Flavors of Gelatissimo Gelato



AFTER DINNER DRINKS

DESSERT MARTINIS

Espresso Martini Classico	14.5
Cappuccino Martini	14.5

The Flaming Samurai 16.5

A perfect flamed finale of Hennessy V.S., Bourbon, Grand Marnier, Chambord and Antica Vermouth

COGNAC

Hennessy VSOP	17.5
Hennessy XO	37.5
Hennessy Richard	375 per oz.
Louis XIII	480 per oz.

SINGLE MALTS

Macallan 12	18
Macallan 15	45

DESSERT WINE

Taylor Fladgate 10 Year Old Tawny Port	15
Taylor Fladgate 20 year Old Tawny Port	20

SPECIALTY COFFEE & TEA

43 Coffee	13.5
Hot Organic Tea	4
Fresh Chamomile Blossom Tea	4
Fresh Mint Leaves Tea	4