

dessert

coconut bavaois 19.0 / 11.8AUD

in double decker cinnamon sandwich w_ fudge sauce and mango coulis

pistachio chocolate mousse 19.0 / 11.8AUD

in mud cake layers w_ kiwi & orange salsa

in the tropics 19.0 / 11.8AUD

chocolate crepe suzette of flambéed orange w_ pineapple mint compote and vanilla ice-cream

passionate cream brulee 19.0 / 11.8AUD

w_ vodka macerated forest berries & sesame tuille

trio of homemade ice-creams 19.0 / 11.8AUD

caramel; pistachio & frangelico ice-cream w_ crème Chantilly & walnut biscotti

bush lemon chocolate tart 19.0 / 11.8AUD

tangy lemon curd in chocolate cylinder w_ vanilla ice-cream

the IVI tasting platter 38.0 / 23.6AUD

perfect for those who want it all... IVI decadent four make this platter perfect to share
passionate brulee, chocolate lemon tart, coconut bavaois & pistachio chocolate mousse

Include 2 glasses of Grahams 20 year old port 78.0 / 48.4AUD

fine aged port

Grahams 20 year old port 26.0 / 16.1AUD

Graham's 20 Years Old Tawny is the result of the Master Blender's quest for the perfect balance between young and aged Port wines. This is a Port wine perfected over twenty years to delight those in pursuit of excellence.

Rich, sweet and smooth on the palate, it is perfectly balanced, with a long and lingering finish

liqueur coffee

a firey performance beside your table mixed from premium coffee bean & the world's finest liqueurs

19.0 / 11.8AUD

Irish bushmills

malt whisky layered with freshly brewed coffee & topped with cinnamon enriched whipped cream

nuts about coffee

frangelico hazelnut liqueur complimented with gourmet coffee & a topping of whipped cream

zest

the rich cognac flavours of grand marnier & coffee are topped with sweet orange peel & a whipped cream collar

*All prices are in Fijian dollars and include import duty plus 9% Vat, 10% STT & 6% EL.
AUD conversion rates should be used as a guide only & are accurate as at April 2016.*