



USS NEMO

undersea cuisine & adventures

DESSERTS

FRESH COCONUT CREAM PIE 7.75

white chocolate shavings & toasted coconut

“73% cocoa” CHOCOLATE DECADENCE 7.95

premium flourless cake, white chocolate ganache, pistachio brittle

CRÈME BRULÉE 6.95

lemon grass infusion and fresh vanilla bean

RASPBERRY WHITE CHOCOLATE GOOEY BUTTER CAKE 7.50

served warm with whipped cream

KEY LIME CHEESECAKE 7.95

with spice infused fresh strawberries

SEASONAL FRESH BERRIES 6.25

with whipped cream

VANILLA ICE CREAM AND PEDRO JIMENEZ SHERRY 6.95

with fresh grapes

WARM NUT-PEAR BREAD PUDDING 6.75

with nutmeg sauce

TRINITY OF PROFITEROLES 7.95

Puff pastries filled with three different ice cream (Japanese plum, mango and sweet azuki) and served with dark chocolate sauce, white chocolate sauce and warm butterscotch)

HOME MADE SORBET 5.95

pineapple, coconut, lemon or raspberry

Japanese ICE CREAM 6.50

ginger, mango or sweet cherry & azuki