

THE SAINT LOUIS ROOM

~ DESSERT MENU ~

TARTLET "EMOTION"

hazelnut/chocolate ganache, whipped cream

THIN WARM FRENCH APPLE TART

with homemade maple ice cream

BRANDY ALEXANDER CAKE

chocolate/noisette tuile

CITRUS NAPOLEON

with caramel grand marnier

"MONT BLANC"

almond meringue, pear cremeux, chestnut mousse and pear coulis

OUR VERSION OF COFFEE AND WHITE CHOCOLATE RICE PUDDING

served with hot white cocoa

"PROFITEROLES AU CHOCOLAT"

miniature cream puffs filled with homemade Tahitian vanilla ice cream
and warm valrhona chocolate sauce

GRAPEFRUIT PETITE CLAFOUTIS

campari mascarpone cream, blood oranges

BAKED ALASKA

(flambéed tableside - for two only)
homemade kona coffee ice cream baked Alaska

FRESH SEASONAL BERRIES (crème fraîche available)

SOUFFLE OF THE DAY

CRÊPES SUZETTE (prepared tableside, for two or more)

ICE CREAM, SUNDAES AND DIABETIC DESSERTS ALSO AVAILABLE - ask your captain