

## Dessert Menu

### 42. Guay Tod Nampueng 1-2-11

Homemade crispy banana fritters in coconut batter, drizzled with honey and sprinkled with sesame seeds

#### 43. Ice Cream 4

Three scoops of fresh dairy ice cream One scoop each of: Vanilla, Chocolate and Strawberry

#### 44. Cakes 1-4-7-10-13 (may contain traces of nuts)

Chocolate cake, Bailey's or Lemon Cheesecake, Carrot cake Served with a scoop of vanilla ice-cream

#### 45. Affogato 1-4

Vanilla Ice cream served with a shot of Frangelico, a shot of espresso & shortbread biscuits

#### 46. Lychees

Served in a light syrup with ice

**47. Khao Niaow Ma Muang** - Thai Mango Sticky Rice Pudding Thai sticky rice, coconut milk, served with fresh mango

All Desserts are €8.95

ALLERGENS: 1-Gluten, 2-Peanuts, 3-Nuts, 4-Milk, 5-Crustaceans, 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur dioxide & sulphites, 14-Lupin



# Drinks Menu

o Coffees - Freshly ground Arabica Espresso Beans Americano, Espresso Latte, Cappuccino, Decaffeinated Caffé Mocha	€3.50 €3.80 €4.00
Bailey's or Irish Coffee	€8.00
o Teas and Infusions Classic Teas - Irish Breakfast, Earl Grey, Ceylon Black Decaffeinated Organic Green Teas - Ginger and Lemongrass, Pure Mint and Lemon Herbal Infusions - Peppermint, Camomile, Wildberry	€3.00 Verbena
o Bottle of sparkling water 500 ml o Bottle of still water 500 ml	€2.20 €2.20
o Minerals: Coca-Cola, Diet Coca-Cola, Coca-Cola Zero, 7Up, 7Up Free, Fanta Club Orange, Club Lemon, Rock Shandy	<b>€3.00</b>
o Beer: Killarney Craft Beers 500ml (IPA, Blonde, Lager)	<b>€</b> 5.90
Singha 330ml & Tiger 330ml Non - Alcoholic Beer 500ml	<b>€</b> 5.50 <b>€</b> 5.90
o Cronins Cider 500ml	€5.90
o Glass of House Wine 175ml Les Anges Sauvignon Blanc Château Haut Gravelier	€7.00 €7.50

A service charge of 12.5% applies to your bill. This is divided amongst our staff.