



## DESSERT MENU

### HONEY LAVENDER CHEESECAKE | 12

floral cheesecake, graham cracker crust, honey berry sauce, fresh fruit, fresh whipped cream, chocolate piece, edible flower

### SEASONAL BERRY TART | 12

shortbread tart, almond frangipane & vanilla cream filling, fresh meringue, mixed berries, mint, side of raspberry sorbet

### CHOCOLATE PEANUT BUTTER BOMBE | 12

chocolate peanut butter mousse filled sphere on top of peanut butter frosting, hot chocolate glaze, melty finish

### THE THREE SISTERS | 14

bailey's chocolate mousse, ganache, chocolate bowl filled with vanilla bean ice cream, shot of jameson sweet cream (must be 21yrs)

### KEY LIME PIE | 12

key lime curd, brown buttery graham crust, coconut meringue  
candied lime slices, mango sugar glass

## WARM, NON-ALCOHOLIC BEVERAGES

AGAPAO COFFEE | 4

CAPPUCCINO | 6

ASSORTED HOT TEAS | 4

LATTE | 6

ESPRESSO | 5

HOT CHOCOLATE | 6

*TEN 3 PROUDLY SERVES LOCAL "AGAPAO" COFFEE*



## AFTER DINNER BEVERAGES

### CELTIC COFFEE | 15

irish whiskey, baileys irish cream, "agapao" coffee

### INFANTE | 14

baileys, kaluha, amaretto, rum, cream

### ESPRESSO MARTINI | 15

"agapao" espresso, godiva liquor, kaluah, vodka

## SHERRY

HIDALGO MANZANILLA LA GITANA | 7

LUSTAU OLOROSO PATA DE GALLINA | 13

WELLINGTON, PALO CORTADO, 20YR | 22

## PORT

KOPKE 10YR TAWNY | 11

KOPKE 20YR TAWNY | 28

FONSECA 20 YR | 12

WARRE'S WARRIOR PORTO | 13

## COGNAC/CORDIALS

REMY MARTIN XO | 38

CAMUS VS | 16

MARTELL CORDON BLEU | 46

HENNESSEY VS | 16

"H" BY HINE VSOP | 15