

## *Pampas Dessert*

- Warm Dark Chocolate Granache** RM 24  
A NOT TO BE MISS at Pampas, warm dark chocolate with a melting centre served with vanilla ice cream. Please be patient it takes approximately 15 minutes to be served from the hot oven.
- Crème Brulee** RM 20  
Lots of cream whipped together and baked for few minutes, served with caramelised brown sugar topping.
- Bread & Butter Pudding** RM 20  
Traditional homemade bread & butter pudding served with vanilla sauce.
- Banana Crepe** RM 20  
Homemade crepe stuffed with caramelised banana and served with chocolate ice cream.
- Panna Cotta** RM 20  
An Italian dessert made by blending thick cream, egg white and citrus. The blend is then baked in a bain-marie in a low oven

## *Coffee & Tea*

RM 12

Cappuccino, Latte, Flat White, Macchiato, Espresso, Americano, Lipton Tea, English Breakfast Tea, Earl Grey Tea, Green Tea

## *After Dinner Drinks*

- Alessandro** RM 35  
A combination of vodka, baileys, Kahlua liqueur blended with vanilla ice cream
- Espresso Martini** RM 30  
Single shot of espresso with Kahlua liqueur shaken and served over martini glass
- Classic Irish Coffee** RM 30  
Jameson Irish whiskey served over freshly brewed coffee and topped with cream
- Carajillo** RM 30  
A mix of freshly brewed coffee with a choice of brandy or grappa
- Baileys Latte** RM 30  
Freshly brewed coffee topped with fresh milk the old skool way and topped with bailey's Irish cream

## *Digestif*

- Banfi Grappa Di Brunello RM 35  
Limoncello Grappa RM 20  
Cockburns Special Reserve Port RM 25  
Harvey Bristol Cream Sherry RM 25