

# DESSERT

## Menu






Served daily from 11:30am to 3:00pm

Prices include 13% VAT and 10% service tax

### DESSERTS

**TROPICAL  
FRUIT PLATE**  \_\_\_\_\_ ₱ 5.000  
Fresh seasonal fruit.


**BROWNIE**    \_\_\_\_\_ ₱ 7.000  
Organic chocolate, caramelized macadamia nuts, chocolate crisp and Osa Peninsula's natural vanilla ice cream.

**OSA VANILLA  
ICE CREAM CAKE**    \_\_\_\_\_ ₱ 8.000  
Traditional sponge cake and vanilla ice cream served with berries.


**TRADITIONAL  
COCONUT FLAN**    \_\_\_\_\_ ₱ 6.000  
Coffee and chocolate cake base with caramelized macadamia nuts and golden berries.

**PASSIONFRUIT  
CHEESECAKE**   \_\_\_\_\_ ₱ 6.000  
Cream cheese, cookie base and passion fruit compote.


### ICE CREAM

**OSA VANILLA**  \_\_\_\_\_ ₱ 5.000  
Made with natural vanilla from the Osa Peninsula.  
*\*Plant-based option.*

**OSA CACAO**  \_\_\_\_\_ ₱ 5.000  
Made with chocolate from the Osa Peninsula.  
*\*Plant-based option.*

**BANANA**  \_\_\_\_\_ ₱ 5.000  
Made with organic banana, whole sugarcane, and rum.  
*\*Plant-based option.*

**COCONUT**  \_\_\_\_\_ ₱ 5.000  
Made with natural coconut milk from the local area.  
*\*Plant-based option.*

**GUAVA**  \_\_\_\_\_ ₱ 5.000  
Made with natural local guava pulp.  
*\*Plant-based option.*

**SEASONAL  
FLAVORED SORBETS** \_\_\_\_\_ ₱ 3.000  
Ask about the available options.

### DRINKS

**ESPRESSO** \_\_\_\_\_ ₱ 1.925  
**DOUBLE ESPRESSO** \_\_\_\_\_ ₱ 3.850  
**AMERICANO** \_\_\_\_\_ ₱ 1.650

**CAPUCCINO** \_\_\_\_\_ ₱ 2.750  
**GOLDEN RUSH** \_\_\_\_\_ ₱ 6.600  
**DISARONNO** \_\_\_\_\_ ₱ 5.500

The ice cream and sorbet crumble ingredients may contain gluten and nuts!



GLUTEN



DAIRY



NUTS



PLANT-BASED