

## DESSERTS

**Brigadeiro de Colher com Sorvete e Amendoim** 10  
Gourmet chocolate bar melted to perfection, served with vanilla ice cream and peanuts. (v)

**Pudim de Leite** (v) 8  
Silky and rich caramel flan, a classic Brazilian dessert with a smooth texture and sweet finish.

**Pudim de Coco** (v) 8  
Delightfully smooth coconut flan, offering a tropical twist on the traditional flan, with a light, creamy flavor.

**Mousse de Chocolate** (v) (g) 10  
Velvety chocolate mousse cake, indulgent and rich, perfect for chocolate lovers.

**Mousse de Maracujá** (v) 8  
Refreshing and tangy passion fruit mousse, blending creamy sweetness with the bold flavor of Brazil's favorite fruit.

**Mousse de Queijo com Crème de Goiaba** (v) 9  
Creamy Brazilian-style cheese mousse, harmonized with the sweet and fruity touch of warm guava sauce.

**Pão de Açúcar** (v) 13  
A tribute to Rio's Sugar Loaf Mountain. A peak of vanilla, chocolate, and strawberry ice cream topped with meringue. Serves two for a sweet shared experience..

## AFTER-DINNER BEVERAGES

### COFFEES

Brazilian Coffee.....	5
American Coffee.....	5
Espresso.....	4.5
Cappuccino.....	7

Café au Lait.....	7
Hot Tea.....	4.5
Iced Tea.....	5

### COGNAC & BRANDY

VS VSOP

Remy Martin.....	14	16
Courvoisier.....	14	16
Hennessy.....	14	16
Fundador.....	10	

### SINGLE MALT SCOTCH

Glenlivet (12 years).....	16
Lagavulin (16 years).....	18
Oban (14 years).....	17

### LIQUEUR

Amaretto di Saronno.....	14
Bailey's Irish Cream.....	14
B&B.....	14
Benedictine.....	14
Cointreau.....	14
Drambuie.....	14
Frangelico.....	14
Godiva.....	14
Grand Marnier.....	14
Kahlúa.....	14
Porto Taylor Fladgate.....	14
Porto Cockburn's.....	14
Sambuca Romana.....	14
Tia Maria.....	14

(ve) Vegan (v) Vegetarian (g) Contains Gluten

18% gratuity included for all parties up to 9 guests. For parties of 10 or more guests, a 20% gratuity will be applied.