

DESSERTS

- Brigadeiro de Colher com Sorvete e Amendoim** 14
Gourmet chocolate bar melted to perfection, served with vanilla ice cream and peanuts. (v)
- Pudim de Leite** (v) 10
Silky and rich caramel flan, a classic Brazilian dessert with a smooth texture and sweet finish.
- Pudim de Coco** (v) 10
Delightfully smooth coconut flan, offering a tropical twist on the traditional flan, with a light, creamy flavor.
- Mousse de Chocolate** (v) (g) 15
Velvety chocolate mousse cake, indulgent and rich, perfect for chocolate lovers.
- Mousse de Maracujá** (v) 10
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) 11
Creamy Brazilian-style cheese mousse, harmonized with the sweet and fruity touch of warm guava sauce.
- Pão de Açúcar** (v) 15
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.....	7	Café au Lait.....	8
American Coffee.....	6	Hot Tea.....	6
Espresso.....	6	Iced Tea.....	7
Cappuccino.....	8		

COGNAC & BRANDY

VS VSOP

Remy Martin.....	15	17
Courvoisier.....	15	17
Hennessy.....	15	17
Fundador.....	12	

SINGLE MALT SCOTCH

Glenlivet (12 years).....	17
Lagavulin (16 years).....	19
Oban (14 years).....	18

LIQUEUR

Amaretto di Saronno.....	15
Bailey's Irish Cream.....	15
B&B.....	15
Benedictine.....	15
Cointreau.....	15
Drambuie.....	15
Frangelico.....	15
Godiva.....	15
Grand Marnier.....	15
Kahlúa.....	15
Porto Taylor Fladgate.....	15
Porto Cockburn's.....	15
Sambuca Romana.....	15
Tia Maria.....	15

(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.