



EBO Restaurant

Poached Pear 12

Miniature Poached Pears with Crème, Crisp Brandy Snap.
Chili Chocolate “Espresso”
Vanilla Bean and Caramelized Almond Ice Cream.

Ricotta Mousse Cheesecake 11

Ricotta Cheese and Rum Mousse Cake, Berry Compote, Raspberry Gelee.

Traditional French Cream Brulee 10

Vanilla Bean Brulee, Toasted Pecan Biscotti

Golden Pineapple Tart Tatin 10

Caramelized Golden Pineapple, Puff Pastry,
Vanilla Ice Cream and Fresh Strawberries

Cinnamon Cream Tart 10

Cinnamon Cream Tart, Chocolate Chiboust, Strawberry Cinnamon Sauce,
Blueberry Compote and Passion Fruit Gelee

Cheese Plate 15

Selection of 3 Local & Imported Cheeses, served with appropriate accompaniments and garnishes.
Enquire with your server for today’s selection
Add \$5 for each additional piece