

DESSERT

WINE & COCKTAILS

DESSERT WINE (2.5oz) \$15

2022 Errazuriz Estate Late Harvest Sauvignon Blanc
Casablanca, Chile

MESSIAS PORT FLIGHT FOR 2 (5x 1oz each) \$79

10-year, 20-year, Colheita 2005, Colheita 2008, LBV 2012

PORT WINE BY THE GLASS (2oz)

Taylor Fladgate Port, 10-year-old Tawny 12 \$12

Taylor Fladgate Port, 20-year-old Tawny 19 \$19

Taylor Fladgate Port, 30-year-old Tawny 29 \$29

Taylor Fladgate Port, 40-year-old Tawny 36 \$36

CALLISTO SHAFT (2oz) \$17

Kahlua, Forty Creek Nanaimo Bar Cream Liqueur,
vodka, espresso

BLUEBERRY TEA (2oz) \$17

Amaretto Disaronno, Grand Marnier, Earl Grey tea

MONTE CRISTO (2oz) \$17

Kahlua, Grand Marnier, brewed coffee, whipped cream

ESPRESSO MARTINI (2oz) \$16

Ketel One, Baileys Irish Cream, Kahlua, cold brew espresso

Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

THE WESTIN
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DESSERT

SWEETS

TIRAMISÙ

\$15

Ladyfingers soaked in espresso and Kahlúa, layered with mascarpone mousse and dusted with cocoa

ORANGE-VANILLA CRÈME BRÛLÉE

\$15

Traditional orange-vanilla crème brûlée topped with caramelized sugar

AFFOGATO

\$15

Vanilla gelato, finished with a shot of hot espresso

CANNOLI

\$15

Three crisp pastry shells filled with sweet ricotta cream, garnished with pistachios and chocolate

SORBETTO

\$15

A refreshing sorbetto flavour of the day

FERRERO ROCHER CAKE

\$15

Chocolate cake, hazelnut cream, Ferrero Rocher crumble

DOLCE PER DUE

\$38

A chef-curated selection of desserts with fresh seasonal fruit, perfect for sharing

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