

Desserts



Crème Brulee

A sweet and creamy classic French custard that's infused with real Madagascar vanilla beans and then caramelized until perfectly golden brown. 10

Vanilla Ice Cream

A Three scoop bowl of real vanilla bean ice cream topped with your choice of berry compote, caramel sauce or chocolate sauce. Finished with whipped cream. 9

New York Cheese Cake

A rich & savory slice of cheesecake topped with a house made mixed berry compote and whipped cream. 14

Triple Chocolate Cake

A moist layered cake made of dark chocolate, milk chocolate and chocolate ganache topped with caramel sauce and whipped cream. 13

TKL Fried Bread

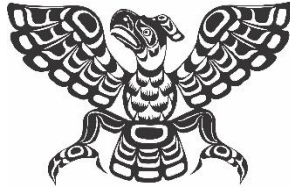
Traditional First Nations fried bread sprinkled with cinnamon and topped with vanilla ice cream, fresh strawberries, whipped cream and drizzled with chocolate sauce. 15

Kladdkaka

A very rich chocolate cake that's a bit like a cross between a chocolate souffle and a chocolate fudge brownie; Served with icing sugar and whipped cream. 12

Prices do not include tax

After dinner



B-52 Coffee

Kahlua, Bailey's Irish Cream and Grand Marnier. 10

B, B & B Coffee

Bailey's Irish Cream and B & B Benedictine. 10

Blueberry Tea

Grand Marnier & Disaronno. 10

Cape Mudge Nudge Coffee

Brandy, Bailey's Irish Cream & Triple Sec. 10

French Coffee

Tia Maria & Triple Sec. 10

Irish Coffee

Irish Whiskey. 10

Italian Coffee

Sambuca & Galiano. 10

Jamaican Coffee

Dark Rum & Kahlua. 10

Monte Cristo Coffee

Grand Marnier & Kahlua. 10

Spanish Coffee

Brandy & Kahlua. 10

Tsa-Kwa-Luten P.M. Coffee

Grand Marnier & Bailey's Irish Cream. 10

(All specialty coffees contain 1.5oz of liquor)