





# RWSB


## DESSERT 13

**Paradise**   // Ricotta Mousse, Maraschino Cherries, Nuts, Dark Chocolate, Candied Fruits

**Nutella Crème Brûlée**   // Crunchy Caramel, Light & Smooth Nutella Cream, Cocoa Nibs

**Tiramisu**  // Mascarpone Cream, Ladyfingers, Coffee, Cocoa Powder, Toffee Caramel, Chocolate Coral

**1-2-3**  // Trio of Cheesecakes: Guava, Passion Fruit, Raspberry

**Key Lime Pie**  // Key Lime Juice, Raspberry Sauce, Crumble, Lemon & Cardamom Meringue

**White Chocolate & Passion Lava Cake**  // Passion Fruit Inspiration Chocolate, Tropical Compound, Mango Sorbet, Vanilla Crumble

**Tropical Panna Cotta**    // Coconut Cream, Mango, Pineapple & Passion Fruit Compound

**Ice Cream & Sorbet Selections**  Pizzelle

Automatic service charge of 20% is applied, 22% to parties of 6 or more. Se agregará a su factura el 20% de cargos por servicio; el 22% si se trata de 6 o más personas. Nap ajoute nan bôdwo a yon chaj 20% pou sèvis; chaj la ap 22% si nou 6 moun ou plis.

 Gluten-Free  Vegetarian  Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you have any allergies please notify your captain.

For special events please contact us: [events@knrhospitality.com](mailto:events@knrhospitality.com) or by phone at 305.938.3118