



wild Saffron Bistro

TUESDAY-SATURDAY
5PM-10PM
RESERVATIONS 250-361-3310

DESSERTS

Chocolate Fondue for Two \$15

Dark rich warmed chocolate, fresh cut fruit, berries and crisp puff pastry

Gelato \$7

Bistro Chef's creation made daily, ask your server for today's flavour

Passion Fruit Semi Fredo \$8

Fresh cut fruit, rich in-house made passion fruit semi fredo

Key Lime Cheese Cake \$8

Tart lime cheese cake, with a raspberry citrus reduction

Flourless Chocolate Cake \$8

Layered chocolate cheesecake and Callebaut chocolate mousse with sour cherry compote

Crème Brûlée \$8

Vanilla bean crème brûlée, glazed in sweet amber

ESPRESSO ... \$2.50 (single)
\$3.50 (double)

CAPPUCCINO ... \$ 3.50 (single)
\$4.50 (double)

CAFÉ LATTÉ ... \$3.75 (single)
\$4.75 (double)

Special Coffees \$6.00

B52 ~ Bailey's, Kahlua & Grand Marnier

MONTE CRISTO ~ Grand Marnier & Kahlua

WHITE SWAN ~ Frangelico & Bailey's

IRISH ~ Irish Whiskey & Irish Mint

SPANISH ~ Brandy & Kahlua

SWANS ~ Sambuca & Bailey's

MEXICAN ~ Tequila & Kahlua

POLAR BEAR ~ Peppermint Schnapps & Kahlua