

KEY WEST KEY LIME



Tangy lime mousse layered with white cake & sweetened cream cheese filling. A shiny glaze, ivory white chocolate curls and a mini lime jelly candy finish this zesty dessert.

RED VELVET CAKE



Moist layers of red velvet genoise, homemade recipe of cream cheese filling, garnished with a dark chocolate feather.

NEW YORK CHEESECAKE



This traditional cheesecake recipe comes straight out of Brooklyn with a graham cracker crust.

ICE CREAM



A Classic!

DRINK SELECTION



Coffee
Tea
Soft Drinks
Juices

CHOCOLATE TUXEDO BOMBE



Chocolate sponge cake topped with chocolate & milk chocolate mousse, covered with chocolate ganache.

CARROT CHEESECAKE



We use our own fabulous carrot cake as the base & frame the entire cheesecake with carrot cake crumbs. Light & delicious, yum!

COCONUT CLOUD LAYER CAKE



Three towering layers of ultra moist coconut cake are filled with clouds of creamy coconut mousse made with real coconut milk. Snowy flaked coconut surrounds & tops this heavenly experience.

TIRAMISU



Moist vanilla genoise soaked in coffee liquor, mascarpone, filled & topped with butter cream & finished with cocoa powder.

FOUR HIGH CARROT CAKE



Layer upon layer of moist carrot cake studded with raisins, walnuts & pineapple. Finished with smooth cream cheese filling, garnished with a dark chocolate feather.



TRADEWINDS

RESTAURANT



DRINKS & DESSERT MENU