

CHOCOLATE BONBONS

IN THE DISPLAY CASE

\$2 EACH

ASSORTED VARIETIES

CHOCOLATE SPECIALTIES

IN THE DISPLAY CASE

\$4 EACH

SAN JOSÉ

Chocolate Cremeux, Coconut and Raspberry

IVORY COAST

Inaya Mousse Cake, Mango Curd

WIMBLEDON

Strawberry and Cream, White Chocolate

MACHU PICCHU

Peruvian Alto El Sol

RUEBLI

Zephyr Chocolate and Carrot Cake Verrine

RYUKU

Yuzu Dome, Coconut Dacquoise

FRISSON

Satin White Chocolate and Raspberry

TRIANON

Chocolate Caramel Zephyr, Tropical Jelly





HOME MADE CHOCOLATE GELATOS

WAFFLE CONE OR CUP

\$3 PER SCOOP

Dark Chocolate

Dark Chocolate Fudge Swirl

Milk Chocolate

Nutella Swirl Chocolate

White Chocolate

Raspberry-White Chocolate

TOPPINGS

\$1 EACH

Whipped Cream
Oreo Cookies
Chocolate Chips
Heath Toffee Bar
Chocolate Shavings
Roasted Almonds
Kit Kat
Toasted Coconut
M&M's
Rainbow Sprinkles

SNICKERS BAR MAD MILKSHAKE

\$12

Milk Chocolate Gelato

Snicker Bar Pieces

Candied Walnuts

Marshmallow

Chocolate Chips

Whipped Cream

Unicorn Lollipop





COOKIES 'N CREAM

MAD MILKSHAKE \$12

Dark Chocolate Gelato

Oreo Cookies

Crushed M&M's

Caramel Butterscotch

Whipped Cream

Jelly Gummy Bears

BANANA PRALINE

MAD MILKSHAKE

\$12

Milk Chocolate Gelato

Fresh Banana

Praline Sauce

Rainbow Sprinkles

Whipped Cream

Unicorn Lollipop





FUDGE & CHEESECAKE

MAD MILKSHAKE \$12

White Chocolate Gelato

White Chocolate Cheesecake

Sugar Brittle

Whipped Cream

Crystallized Sugar Stick



NUTELLA & MILK CHOCOLATE

ICE CREAM COUPE

\$8

Shaved Chocolate

Whipped Cream

Candied Walnuts

Peanut Butter Sauce



WHITE CHOCOLATE TUTTI FRUTTI

ICE CREAM COUPE

\$8

Fresh Fruit

Balsamic Glaze

Candied Ginger

Whipped Cream



MOCHA

TIRAMISU

ICE CREAM COUPE

\$8

Lady Finger

Espresso Coffee

Syrup

Mascarpone

Cream



Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity and beverage service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

DECADENT BROWNIE S'MORE

ICE CREAM COUPE
\$8

Double Fudge Gelato

Fluffy Marshmallow Cream

Graham Cracker Crumble

Whipped Cream



PLAIN OR CHOCOLATE CREPE \$5

CREPES

DULCE DE LECHE: Chocolate Custard, Toasted Pecan, Whipped Cream \$6





CREPES SUZETTE: Grand Marnier Sauce, Whipped Cream \$6

CREPES

LEMON CHEESECAKE: Vanilla Reduction \$6



CELEBRATION PLATTER

SPECIAL OCCASION

(SERVES 3-4 PERSONS)

\$19

White, Milk and Dark Chocolate Gelatos

Chocolate, Caramel, Butterscotch Sauces

Assorted Fresh Fruits

Assorted Candies







\$4

From Cocoa Bean to Real Belgian Chocolate

Coco's Original House Chocolate

Rich Cameroon Cocoa

Coco's Monthly Selection





COFFEE

Espresso Single \$2.45

Espresso Double \$2.95

Cappuccino \$3.95

Caffé Latte \$3.95



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