

DESSERTS

Dark Chocolate Nemesis

(e, d, gf)

Flourless Dark Chocolate Cake,
Chilli Chocolate Namelake, Blood
Orange Gel, Vanilla-Bean Ice
Cream, Olive Oil, Maldon Salt

175

Basbousa

(e, d, g)

Semolina Cake, Floral Syrup, Sour
Cherry Compote, Yoghurt Foam,
Meringue Shards, Blood Orange Gel

150

Kunafa Balls

(e, d, g, n)

Crispy Mozzarella Balls, Floral
Syrup, Pištachio, Vanilla Tuile

145

Tiramisu

(e, d, g)

Mascarpone Mousse, Espresso
Soaked Sponge, Cocoa Caviar

150

Halawet El Jeben

(d, g, n)

Semolina Cheese Dough, Ashta,
Floral Syrup, Cinnamon Kataifi,
Pištachios, Green Apple, Stone Fruit

135

Mouhalibiya

(ve)

Coconut Milk Pudding, Floral
Syrup, Litchi Granita, Pomegranate
Jewels, Strawberry Sorbet

155



Baklava

(e, d, g, n)

Pištachio Baklava, Spiced Crumble,
Date & Tahini Ice Cream

150

*ce - Celery cr - Crustaceans d - Dairy e - Eggs g - Gluten lu - Lupins mo - Molluscs
m - Mustard n - Nuts se - Sesame seeds sf - Shellfish so - Soy ve - Vegan v - Vegetarian*

All prices include vat. A discretionary 15% service charge may apply to all tables of 6 or more. No alcohol will be served to persons under 18. Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. Non-halal and non-kosher foods are also prepared and served on the premises. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts and other food allergens may be present. If you have any concerns regarding food allergies, please alert your server prior to ordering.