

DESSERTS

COOKIE • 85

Chocolate Medleys, Pecan Nuts & Hazelnut Ice Cream (N,D,G)

GIANDUJA • 75

Hazelnut Ice Cream, Namelaka Gianduja & Cacao Crumble (N,D,G)

COCONUT • 65

Exotic Fruit Salad, Coconut Sorbet, Coconut Espuma Cream & Toasted Coconut Flakes (D)

SAN SEBASTIÁN CHEESECAKE • 175

Caramelized Banana, Crumble & Chocolate Sauce (D,G)

TROPEZIENNE • 185

Brioche, Mousseline Cream & Pearl Sugar (D,G)

ROASTED PINEAPPLE • 155

Roasted Victoria Pineapple, Vanilla & Lemon Ice Cream (D)

FRUIT PLATTER Small/Large • 85/175

Freshly Cut Seasonal Fruits (VG)

SIGNATURE DESSERT COCKTAILS

AMOR DE CARAJILLO • 95

Tequila 1800 Añejo, Licor 43, Kahlúa, Vanilla Galliano, Espresso

TIRAMISU MARTINI • 95

Kahlúa, Frangelico, Coconut Purée Cream (D)

CASA SEDUCCIÓN • 95

Casamigos Blanco Tequila, Passoa, Raspberry Passionfruit, Vanilla, Prosecco

DIGESTIFS


THE MACALLAN 12YRS SHERRY CASK • 110

RON ZACAPA SOLERA 23YRS • 115

LOUIS XIII RÉMY MARTIN • 2,000

LIMONCELLO • 60

SAMBUCA • 60

(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian
(VG) Vegan (D) Dairy (G) Gluten  Healthy

We are happy to provide detailed allergen information for all dishes and drinks on our menus. Please note that our dishes are not prepared in a completely allergen-free environment.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.

