

DESSERTS

At Sand & Koal, our Executive Pastry Chef Alexandre Thabard creates desserts that balance indulgence and lightness, enhanced with smoky, roasted or grilled notes, and celebrating local ingredients.

smoke chocolate ^(N, VG) - 70

70% dark chocolate smoked with premium oud
vegan & gluten-free

exotic vacherin ^(D, E) - 70

exotic fruit ice cream vacherin, topped with italian
meringue & exotic coulis.

burnt cheesecake figs & honey ^(D, LS) - 70

roasted vanilla cheesecake, with figs & honey from
our gardens

so fresh lemon ^(D) - 70

a refreshing lemon dessert balanced with mint

baba herbs & strawberry ^(G, D, LS) - 70

herb-infused baba, al ain strawberries & light chantilly

karak tea ice cream ^(D, E) - 55

signature karak tea ice cream with spiced
crumble & caramel

seasonal japanese fruit - 110

premium seasonal fruits, hand-selected from japan

🌱 Locally & Sustainably Sourced **E** Eggs **D** Dairy **N** Nuts **S** Seafood **SF** Shellfish **R** Raw
SOY Soya **SS** Sesame **VG** Vegan **V** Vegetarian **G** Gluten

Please ask a member of the team for more information about our ingredients.

All prices are in uae dirham and are inclusive of all applicable service charges and taxes.

جميع أسعار بالدرهم اماراتي وتشمل كافة رسوم الخدمة والضرائب المطبقة.