













Dessert

Tiramisu <i>(contains alcohol)</i> 	50
Whipped mascarpone zabaglione, Arabica espresso soaked savoiardi	
Tropical crunch 	50
Passion fruit coulis, tropical fruits compote, coconut chantilly, caramelized banana	
Chocolate caramel fondant	55
65% Maracaibo Felchlin chocolate, salted caramel ice cream	
Tarte Bourdaloue 	50
Spiced pate sable, almond frangipane, Williams pear, vanilla ice cream	
Pineapple yogurt cheesecake 	50
White chocolate croquant, raspberry coulis, pineapple meringue	
Sticky toffee pudding  	55
Khudri dates cake soaked in warm toffee sauce, vanilla ice cream	
Artisan cheese platter 	85
International cheeses, quince paste, English crackers, nuts, grapes	
Seasonal fresh fruits platter 	55
Gelato  	20
Vanilla / dark chocolate / mango / strawberry / coconut	
Sorbet  	20
Mango passion / watermelon/ lime	



- Gluten free;



- Contains nuts;



- Vegan;



- Vegetarian preparation;



- Signature preparation

We shall be delighted to assist you with your dietary requirements

All prices are in AED, inclusive of 5% VAT and 10% service charge

Post Meal

Black teas

Royal Darjeeling

The king of India teas, this first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste.

French earl grey

A legendary grand classic, this fragrant black tea is richly infused with the finest TWG Tea bergamot

Harmutty

A British favourite, this malty, second flush Assam is strong and rich in flavour.

Herbal tea

Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup

Green teas

Emperor Sencha

A fine TWG Tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

Jasmine queen

Intoxicating TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

Sakura ! Sakura!

An ode to spring, this fragrant blend evokes Kyoto's most celebrated season. A scattering of cherry blossoms and green tea yield a most aromatic and elegant fragrance.

White house tea

An ethereal white tea with fruits and fragrant roses, this tea leaves an enduring aftertaste of ripe berries. A diplomatic and balanced tea of sophistication.

Comptoir des Indes tea

An eulogy to the renowned East India Company, this rich and elegant infusion, warm in the mouth, is a TWG Tea chai blend of black tea and spices. Delicious alone or with a dash of milk.

Red of Arabia Tea

This sumptuous blend of red tea with malty nuts and warm spices reunited rare and precious flavours to create an unforgettable cup of great sweetness.

Fujian Blue tea

Ti Kuan Yin

A superior TWG oolong boasting large leaves rolled into emerald 'pearls' that exhale a flowery fragrance and a lightly astringent infusion.

Emperor Pu-Erh

Recognised for its medicinal qualities, this TWG Tea matured tea yields a strong and earthy fragrance, with a warm taste of terroir

Coffee selection

Freshly brewed / Americano / Espresso

Cappuccino / Café Latte / Macchiato

AED 35

 All our tea and coffee is sustainably sourced

All prices are in AED, inclusive of 5% VAT and 10% service charge

Post Meal

Digestifs

Fernet Branca <i>A traditional Italian digestivo made from a secret mix of herbs including myrrh, saffron, chamomile and gentian.</i>	45
Amaretto <i>The liqueur is prized for its sweet taste of almonds as well as its slight bitterness.</i>	30
Limoncello <i>Italian lemon liqueur mainly produced in Southern Italy, Traditionally, limoncello is made from the zest of Femminello St. Teresa lemons, also known as Sorrento or Sfusato lemons.</i>	65
Kahlua <i>Combination of coffee, rum and Mexican vanilla bean. A sweet and rich coffee-flavoured liqueur that adds a kick to any cocktail and is the perfect after-dinner tipple.</i>	65
Benedictine <i>In 1510, the Benedictine monk Don Bernardo Vincelli created the recipe for this French liqueur, which calls for 27 plants and spices. The three main ingredients are Angelica, Hyssop and Lemon Balm.</i>	65
Bailey's Irish Cream <i>Baileys Original Irish Cream is made with Irish dairy cream and Irish whiskey, but "the cocoa beans and vanilla are harvested in West Africa and processed in France.</i>	65
Sambuca Molinari <i>Molinari flavor Sambuca Extra is an 84 proof anise flavored liqueur imported from Italy. It derives its unique flavor from the precious star anise seed.</i>	65
Jägermeister <i>Jägermeister, an herbal liquor composed of fifty-six different ingredients, including star anise, poppy seeds, licorice, ginger, ginseng, and juniper.</i>	65
Cointreau <i>The orange liqueur that we know today, was created by Edouard Cointreau. The first bottles of Cointreau was deemed a little too sweet by its then biggest customers – the British. What followed was a drier version of the original, and it is this crisp liqueur that the world enjoys and loves today.</i>	45