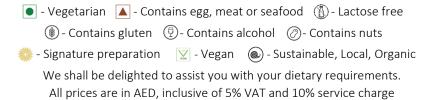
Desserts

Mango passion (1) (1) Thai mango, mango passion sorbet, mango whipped cream	50
Chocolate caramel fondant (4) (8) 65% Santarem Weiss chocolate, salted caramel ice cream	55
Tarte Bourdaloue (A) (B) (C) Spiced pâte sablée, almond frangipane, Williams pear, vanilla ice cream	50
Black forest cheesecake (A) (B) (C) Philadelphia cream cheese, Amarena cherries, chocolate soil	50
Saffron pistachio milk cake (©) Sicilian pistachio, sweetened milk, Spanish saffron cream, crystalized rose petals	55
Sticky toffee pudding (**) *** (**) ** (**) ** Khudri dates cake soaked in warm toffee sauce, vanilla ice cream	55
Artisan cheese platter (*) ② Selection of affined cheeses, quince paste, English crackers, nuts, grapes	85
Seasonal fresh fruits platter	55
Gelato	20
Sorbet ☑ ⑥ ⑥ Mango passion / watermelon/ lime	20



Post Meal

Black teas

Royal Darjeeling

Thé 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

A 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

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

Post Meal

Digestifs	
Fernet Branca A traditional Italian digestivo made from a secret mix of herbs including myrrh, saffron, chamomile and gentian.	45
Amaretto The liqueur is prized for its sweet taste of almonds as well as its slight bitterness.	30
Limoncello 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.	65
Kahlua 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.	65
Benedictine 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.	65
Bailey's Irish Cream 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.	65
Sambuca Molinari 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.	65
Jägermeister Jägermeister, an herbal liquor composed of fifty-six different ingredients, including star anise, poppy seeds, licorice, ginger, ginseng, and juniper.	65
Cointreau The orange liqueur that we know today, was created by Edouard	45

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.