

Conclude your gastronomic exploration on a sweet note as our dessert menu delicately unfolds an immersive sensory journey from the Middle East to the sun-kissed shores of the Mediterranean.

Crafted with precision and passion,
each creation on our menu
is a masterpiece of flavours and textures.
From the velvety richness of chocolate delights
to the refreshing notes of fruit-infused delicacies,
our dessert offerings add an indulgent final touch
to your culinary odyssey.

## **DESSERTS**

Apricot Tart   Vanilla Ice Cream	75
* Kunafa Mastic Ice Cream	125
Panna Cotta Selection Rose, Saffron, Mango-Passion fruit flavor	95
Mochikan Chocolate Cake S Cream Cheese, Vanilla Ice Cream	95
* Alaya Tiramisu Chocolate Baklava Dough, Tiramisu Mixture	75
Muhalabia 🐠 Caramelized Pistachio	60
Traditional Baked Baklava Mastic Ice Cream	85
* Pistachio Ice Cream 🔞 Pomegranate Seeds	125
Fruit Platter 🛞 🔊 🜓 With Sorbet	125
Sorbet Selection 🛞 🔊 🕩 Raspberry, Lime, Mandarin	45
Alaya Sweet Box Selection of Arabian Delights	125/220

## SWEET WINES -

	100ML	375ML
2016 Moscato Passito 'Palazzin', Araldica Piedmont, Italy		330
2019 Muscat de Beaumes de Venise, Delas Frères Rhône, France	55	270
2010 Tokaji Aszú , 5 Puttonyos, Disznókő Tokaj, Hungary	220	1400
2016 Château d'Yquem Bordeaux, France	1150	4300
	100ML	750ML
NV Fine Ruby, Taylor's Douro, Portugal	55	390
NV 20-year-old Tawny, Taylor's Douro Portugal		1490
2009 Vintage Port, Fonseca Douro, Portugal		2350
——— EAU DE VIE ——		
	15ML	30ML
Louis XIII	1200	2300
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Fernet Branca		45
Limoncello		55
Mastiha		55

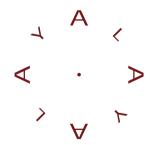
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Nonino Grappa

## — HOT BEVERAGES ———

## COFFEE

Espresso	25
Espresso Double	33
Cappuccino	28
Pistachio Latte	40
Turkish Coffee	35
TEA	
English Breakfast	30
Earl Grey	30
Jasmine Princess	30
Hunan Green Tea	30
Chamomile	30
Rooibos Orange	30
Moroccan Mint	30



30