

DESSERTS

Pineapple (N) Spiced caramelized pineapple, piña colada cream, calamansi sorbet	50
64% LI CHU Dark Chocolate (origin Vietnam) (N) Peanut praline, cocoa biscuit, Sudachi sorbet	55
Coffee Pear (N) Poached pear, sesame sponge, sweet soy espuma, coffee ice cream	55
Sakura (G)  Passion fruit agar, Sakura leaf custard, mandarin sorbet	60
Lychee Black Currant (N) Coconut dacquoise, lime crumble, black currant sorbet	60
Mochi (G) (N) Matcha green tea, Mango Thai basil, coconut	70

(G) Gluten Free (N) Nuts  Chef David's Signature Dessert

All prices are in AED, inclusive of 10% municipality fee, 10% service charge & 5% VAT

To serve you better, please communicate with the service staff if you have any food intolerance or allergy such as dairy, eggs etc...

AFTER DINNER COCKTAILS

The Journey Matusalem Silver, Campari, hibiscus blackcurrant syrup	70
Za Za Ketel One, Grand Marnier, spiced coffee, cream	70
Trinidad Matusalem Silver, passion fruit pureé, pineapple juice, lime juice, coffee, kafir leaves	70
Japanese Smokey Old Fashion Nikka Single Barrel, brown sugar, soda, Angostura bitters	195

SWEET WINE

Maison Sichel, Sauternes, Bordeaux, France, 2011	90
Vin Santo del Chianti Classico Barone Ricasoli, 2006	125