

DESSERT

COLD BAKLAVA — 17

— Delicately layered filo pastry filled with a smooth, milk-rich blend, finished with velvety chocolate and crunchy pistachios. A light yet indulgent dessert crafted for a perfectly balanced sweetness. —

RECOMMENDED COCKTAIL PAIRING

Sour Crush — 24

Jack Daniels - Disaronno-Fee
Foam-Lemon Juice - Simple Syrup

FRENCH KISS BRÛLÉE — 16

— A classic French dessert of silky vanilla custard gently folded with fresh raspberries, crowned with a perfectly caramelized sugar crust for an elegant, crisp-to-cream finish. —

RECOMMENDED WINE PAIRING

Franco Amoroso Moscato d'Asti — 16

A frizzante sweet wine with peach and floral aromas

CHESTNUT PANNA COTTA — 16

— A velvety chestnut panna cotta complemented by a luscious date and mango sauce, offering a delicate balance of earthy richness and vibrant tropical sweetness.

RECOMMENDED COCKTAIL PAIRING

LAST DANCE IN RIO — \$25

Grey Goose- Skinos Mastiha - Mr Black
- Espresso - Gold Flakes

DUBAI GOLD CHEESECAKE — 18

— A velvety, melt-in-your-mouth San Sebastian cheesecake complemented by the rich, luxurious flavors of premium pistachio cream for an indulgent, perfectly balanced finish. —

RECOMMENDED WINE PAIRING

Moët & Chandon Imperial

Brut, Champagne, France — Baby
Bottle (187ml) \$37

A creamy, well-balanced high-end Champagne with pear and almond notes

COFFEE

COFFEE / DECAF COFFEE — 6

AMERICANO — 6

ICED COFFEE — 5

ESPRESSO — 8

DOUBLE ESPRESSO — 12

CAPPUCINO — 8

LATTE — 8

TURKISH COFFEE — 9

ICED LATTE — 8

Add Ice Cream +\$3.5

AFFAGATO — 12