

## DESSERT

|   |            |  |            |
|---|------------|--|------------|
| <b>Tiramisu</b> (D)(A)(N)(G)  | <b>78</b>  | <b>Madlena</b> (G)(D)(N)(Å)  | <b>85</b>  |
| Savoiardi infused with coffee, layered with mascarpone cream, flavored with cacao     |            | Dates sponge, sliced banana, caramelized pecan nut and sweet potato ice cream tuile                                  |            |
| <b>Vanilla Cheesecake</b> (D)(N)(G)   | <b>75</b>  | <b>Ånanas</b> (V)(Å)   | <b>60</b>  |
| Baked vanilla cheesecake with plum compote and honey comb                             |            | Pineapple sorbet served on pineapple - avocado brunoise with black pepper and fresh mint topped with citrus dressing |            |
| <b>Nutella Cheesecake</b> (D)(N)(G)   | <b>75</b>  | <b>Churros</b> (G)(D)(N)   | <b>58</b>  |
| Mixture of cream cheese and hazelnut spread, served with raspberry sorbet             |            | Traditional Spanish fried dough (plain and with cinnamon) served with toffee sauce and nutella sauce                 |            |
| <b>Vanilla Surprise</b> (G)(D)  | <b>95</b>  | <b>Paris Brest</b> (G)(D)(N)   | <b>95</b>  |
| Light sponge layered with vanilla cream and strawberries layered with meringue        |            | Choux pastry filled with hazelnut cream, served with pistachio ice cream and caramelized hazelnut                    |            |
| <b>Mille Feuille</b> (G)(D)   | <b>65</b>  | <b>Apple Crumble</b> (G)(D)(N)   | <b>66</b>  |
| Puff pastry layered with pastry cream served with berry compote and vanilla ice cream |            | Warm apple cake with almond cream and vanilla ice cream  |            |
| <b>Chocolate Fondant</b> (G)(D)   | <b>68</b>  | <b>Dessert Platter</b> (G)(D)(N)   | <b>450</b> |
| Chocolate caramel fondant served with vanilla ice cream                               |            | Assorted desserts  |            |
| <b>Meadow "Chamomile" Ice Cream</b> (Å) <b>125</b>                                    |            | <b>Fruit Platter</b>   | <b>110</b> |
| <b>Homemade Ice Cream</b> (N)(D)  |            | Selection of seasonal fruits   |            |
| • Pistachio   | <b>119</b> | <b>Homemade Sorbet</b>   | <b>19</b>  |
| • Vanilla   | <b>110</b> | • Mango  |            |
| <b>Ice Cream Scoop</b> (N)(D)   | <b>35</b>  | • Strawberry   |            |
| • Chocolate   |            | • Raspberry  |            |
| • Hazelnut  |            | • Lemon  |            |
|   |            | • Passion Fruit  |            |

## DIGESTIVE

|                                    |            |                       |            |
|------------------------------------|------------|-----------------------|------------|
| <b>Gaia &amp; Rey Grappa</b>       | <b>130</b> | <b>Branca Menthe</b>  | <b>44</b>  |
| <b>Chateau d'Armajan Sauternes</b> | <b>78</b>  | <b>Limoncello</b>     | <b>42</b>  |
| <b>Taylor's Vintage Port</b>       | <b>64</b>  | <b>Hennessy VS</b>    | <b>62</b>  |
| <b>Taylor's 10</b>                 | <b>67</b>  | <b>Hennessy VSOP</b>  | <b>86</b>  |
| <b>Taylor's 20</b>                 | <b>115</b> | <b>Hennessy XO</b>    | <b>168</b> |
| <b>Taylor's 40</b>                 | <b>350</b> | <b>1942 Don Julio</b> | <b>250</b> |

All prices are in AED, inclusive of 5% V.A.T., subject to 7% municipality fee & 10% service charge.