

DESSERT MENU

CHOCOLATE BANANA CAKE ^{V 832 cal} 65
maple butter, plantain chip, vanilla ice cream

IT'S A DATE! ^{V 563 cal} 75
date compote, cream cheese crèmeux, olive oil
sponge cake, chai tea ice cream

SATA ANDAGI ^{V 1143 cal} 65
japanese doughnuts, salted caramel, red fruit coulis,
citron ice cream

¡OH! PERA ^{V 816 cal} 75
opera cake, coffee mousse, dark chocolate ganache,
cardamon ice cream

MOCHI ^{V 502 cal} 65
soft japanese rice cake filled with ice cream served with
white chocolate ganache

SAMBA POPS ^{V, GF 435 cal} 30
assorted flavors - ask for details

ULTIMATE DESSERT PLATTER ^{V 2123 cal} 250
chef assortment
recommended for 4 guests minimum

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

All prices are in SAR and inclusive of VAT.