

# DESSERT MENU

CHOCOLATE BANANA CAKE <sup>V 832 cal</sup> 60  
maple butter, plantain chip, vanilla ice cream

IT'S A DATE! <sup>V 563 cal</sup> 70  
date compote, cream cheese crèmeux, olive oil  
sponge cake, chai tea ice cream

SATA ANDAGI <sup>V 1143 cal</sup> 60  
japanese doughnuts, salted caramel, red fruit coulis,  
citron ice cream

¡OH! PERA <sup>V 816 cal</sup> 70  
opera cake, coffee mousse, dark chocolate ganache,  
cardamon ice cream

CACAO GARDEN <sup>V 1542 cal</sup> 70  
orange peel purée, earl grey milk chocolate ganache,  
chocolate mousse, cocoa crumble, chocolate ice cream

MOCHI <sup>V 502 cal</sup> 60  
soft japanese rice cake filled with ice cream served with  
white chocolate ganache

SAMBA POPS <sup>V, GF 435 cal</sup> 30  
assorted flavors - ask for details

ULTIMATE DESSERT PLATTER <sup>V 2123 cal</sup> 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.



arabic menu