

Dessert Menu

Haytalieh

Lebanese milk pudding, served with seasonal fresh fruit syrup

£ 6.50

Osmalyieh*

Crème de lait & pistachio with crispy vermicelli served with seasonal fresh fruit syrup*

£ 7.50

Katayef*

Selection of 3 pancakes filled with hazelnuts and chocolate, walnuts, ashta and fig jam served with very vanilla ice cream

£ 6.50

Awamet

Lebanese fritters flavoured with orange blossom flower & sugar syrup, served with mandarin sorbet

£ 6.50

Baklawa*

Assortment of traditional Middle Eastern pastries

£ 6.50

Sorbet (3 scoops)

Ask your waiter for the available flavours

£ 6.50

Bouza Daa*

Hand made traditional Arabic ice cream (Two flavours only) Ashta, (Crème de lait) Fistok, (Pistachio)

£ 8.50

Halawat el Jibn

Cheese rolls filled with ashta served with plain sugar syrup

£ 7.00

Tehlayi Jnoubieh

Selection of traditional Lebanese sweet (Halwa, fig jam, and carob syrup)

£ 7.50

Seasonal fruits & sorbet platter

£ 6.50

Dessert Stand (2 to 4 people)*

Three platters of Baklawa, Katayef ashta, Halawat el Jibn and Carob syrup flavour Sfouf with vanilla ice cream.

£18.00

*These dishes contain nuts.

Dessert wines (75ml)

Lacrima d'Oro, Kefraya

£ 7.00

Vin de noix, Heritage

£ 7.00

Rasteau Red, Domaine du Trapadus 2003

£ 7.00

Port/liqueur (75ml)

Fonseca Port, Bristol cream, Tio Pepe

£ 7.00

Old Tawny 20 year old port

£12.00

Taylor's vintage 1977

£26.00

Cognac/digestives (50ml)

Cognac Brillet VSOP, Hennessy VSOP

£ 7.00

Cognac Delamain Pale & Dry XO

£14.00

Hennessy XO

£20.00

Tia Maria, Baileys, Cointreau, Poire Williams

£ 7.00

Calvados, Frangelico, Amaretto, Grand Marnier

£ 8.00

Coffee

Lebanese (plain or with cardamom)

Espresso single

Cappuccino/ Latte

£ 3.00

Decaffeinated coffee is available

Infusions

Anise seed, Mixed flowers, Camomile, Fresh mint & lemon zest,

Verveine, Orange blossom, Peppermint

£ 3.00

Tea

Jasmine, Earl Grey, English breakfast, Mint

£ 3.00

A £2 cover charge will be added to your bill, All prices include VAT