



DESSERT MENU

DOLCI

MODERN TIRAMISÙ (D)(N)(E) Homemade Savoiardi biscuit, espresso, mascarpone, cacao	8
CIOCCO COLATO (D)(N)(E) Warm dark chocolate foam, mango cream brûlée, praline ice cream, hazelnut tuile	11
FONDENTE (E)(N)(D) Caramel chocolate fondant, anis ice cream, crisp orange and liquorice	7
PROFITEROLES (N)(E)(D) Pistachio profiteroles, praline sauce, hazelnut ice cream and caramel sauce	8
FRAGOLA (D)(E)(N) Strawberry cheesecake, kalamansi, basil strawberry sorbet	10
BEE ROBERTO'S (N)(D)(E)(A) Honey cake, chestnut ice cream, peanut honeycomb	8
GELATO VERDE E ORO (N)(D) Pistachio ice cream served with extra virgin olive oil	9
SORBETTI Mango, Lemon, Raspberry, Passion fruit	6
GRAND FRUIT PLATTER (2 People) Selection of seasonal fruits with 2 scoops of sorbet	16

ALL PRICES ARE IN JOD AND SUBJECT TO APPLICABLE PREVAILING SERVICE CHARGE & SALES TAX

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.
V – Vegetarian VE – Vegan G – Gluten-free D – Dairy N – Nuts H – Homemade FF – Fat Free O – Organic
LF – Lactose Free * – Signature L – Locally sourced S – Shellfish

BEVERAGES

COFFEE

Espresso	5
Double Espresso	7
Macchiato	5
Americano	5
Cappuccino	5
Latte	5

TEA & INFUSIONS

Earl Grey	5
Peppermint	5
Chamomile	5
Jasmine Green Tea	5
English Breakfast	5
Berry Crush	5

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