



DESSERT MENU

DOLCI

TIRAMISÙ VS CLASSIC (D)(N)(E) 8
Homemade savoiardi biscuit, espresso, mascarpone, cacao

FONDATE (D)(N)(E) 7
Molten chocolate, vanilla ice cream

TORTINO AL FORMAGGIO E FRAGOLA (D)(N)(E) 8
Cheesecake, strawberry basil sorbet, strawberry gel, shortcrust crumble

BEE ROBERTO'S (D)(N)(E) 7
Honey cake, chestnut ice cream, peanut honeycomb

GELATO VERDE E ORO (N)(D) 9
Pistachio ice cream, Maida extra virgin olive oil

SORBETTI (3 Scoops) 6
Lemon basil, peach, pomegranate, mango, passion fruit, strawberry basil, lemon

GRAND FRUIT PLATTER (2 People) 6
Selection of seasonal fruits with 2 scoops of sorbet

GELATI (3 Scoops) (N)(D) 16
Hazelnut, vanilla, chocolate

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 E – Eggs

BEVERAGES

COFFEE (L)

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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