



DESSERT MENU

DOLCI

TIRAMISÙ VS CLASSIC (D)(E)	8
Homemade savoiardi biscuit, espresso, mascarpone, cacao	
FONDENTE (D)(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, hazelnut 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, mango, passion fruit, strawberry basil, peach (seasonal)	
GRAND FRUIT PLATTER (2 People)	16
Selection of seasonal fruits with 2 scoops of sorbet	
GELATI (3 Scoops) (N)(D)	6
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
Moroccan Green Tea	5
Ceylon Breakfast	5
Ginger Tea	5

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