

DESSERT MENU

CHOCOLATE BANANA CAKE ^{V 832 cal} 65

maple butter, plantain chip, vanilla ice cream

IT'S A DATE! ^{V 563 cal} 85

date compote, cream cheese crèmeux, olive oil sponge cake, chai tea ice cream

SATA ANDAGI ^{V 1143 cal} 65

japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

MOCHI ^{V 502 cal} 65

soft japanese rice cake filled with ice cream served with white chocolate ganache

ULTIMATE DESSERT PLATTER ^{V 2123 cal} 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.

