



Desserts
MENU

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CIGAR (D, G, E)	9.5
Chocolate mousse glazed in dark chocolate, dusted with cocoa, served with Oreo crumbs and vanilla ice cream.	
TIRAMISU (D, G, E)	9.5
Classic Italian mascarpone cream layered with coffee-soaked ladyfingers and finished with cocoa dust.	
TRIANGLE BAKLAVA (N, D, G, E)	9.5
Traditional Turkish golden filo pastry filled with crushed pistachios and perfectly glazed with syrup.	
HURMA DELIGHT (D,G,E)	9.9
Sticky toffee pudding served with Vanilla ice-cream.	
OREO BROWNIE (D, G, E)	9.9
Decadent triple-chocolate brownie with Oreo crumble, served with vanilla ice cream.	
MANDARIN TART (D, G, N, E)	9.5
Pistachio, olive oil, and polenta tart topped with a realistic mandarin mousse.	
LOTUS FANTASY (D, G)	9.5
Creamy cheesecake topped with caramelised Lotus Biscoff spread.	
RED VELVET (D, G, E)	9.5
Buttermilk sponge with a whisper of cocoa, layered with smooth cream cheese frosting.	
VEGAN DÉLICE (V, GF)	9.5
Warm gluten-free vegan banana bread finished with an apricot glaze.	
SORBET	8.5
Lemon · Raspberry · Mango	
ICE CREAM (D, E)	8.5
Vanilla · Strawberry · Chocolate	

Allergy Key:

D – Dairy | G – Gluten | N – Nuts | E – Egg | V – Vegan | GF – Gluten Free

If you have any allergic or special dietary requirements, please inform a member of our staff

DAIRY- D GLUTEN- G NUTS- N GLUTEN FREE- GF V- VEGAN