FOR THE SWEET-HEARTED

DESSERT MENU

Warm Chocolate Mousse D, E, G — 49
Rich chocolate mousse, vanilla ice cream, caramel, Maldon salt

Lemon Tart D, E, G, TN — 45
Buttery tart shell with silky lemon curd,
topped with lightly torched yuzu meringue

Chocolate Cookies & Vanilla Ice Cream D, E, G, SO — 47
Creamy vanilla ice cream, cookie dough, crushed Lotus,
Maldon salt

Pain Perdu D, E, G — 49
Golden brioche soaked and caramelized with caster sugar,
caramel, orange blossom cream

Profiterole D, E, TN — 48
Crispy choux pastry filled with smooth pistachio pastry cream,
finished with light and airy vanilla Chantilly cream

Passionfruit Cheesecake D, E — 48
A smooth and creamy cheesecake complemented by tropical
mango, vibrant passionfruit mousse and compote, and a
refreshing hint of yuzu

(V) Vegetarian (G) Gluten (D) Dairy (N) Nuts (AL) Alcohol (SF) Shellfish (F) Fish (C) Celery (E) Egg (L) Lupin
(M) Mustard (PN) Peanuts (TN) Tree Nuts (SE) Sesame (SO) Soya (SP) Sulphites (R) Raw

For any food allergies and intolerances, please speak to a member of our team before placing your order.
Food may contain shellfish, peanuts, soybeans, sesame, fish, eggs, celery, mustard, milk, gluten and sulphites.
Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of foodborne illness.

Prices are in UAE Dirhams inclusive 10% service charge, the 7% municipality and 5% VAT

LADY BIRD