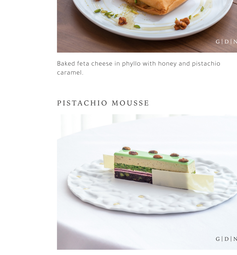
DESSERTS

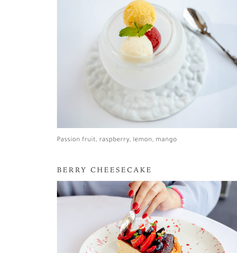
V vegetarian | N nuts | D dairy | G gluten | S shellfish

BAKED FETA WRAPPED 35



Baked feta cheese in phyllo with honey and pistachio caramel.

PISTACHIO MOUSSE 40



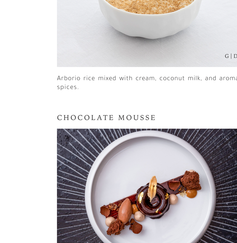
Homemade pistachio praline mousse with white chocolate, brownie, and cherry jelly.

SORBETS 30



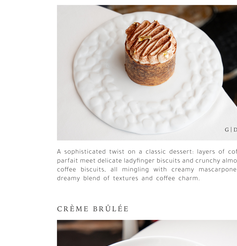
Passion fruit, raspberry, lemon, mango

BERRY CHEESECAKE 40



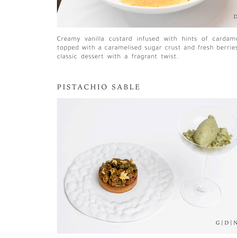
Mixed berry baked cheesecake served with strawberry and raspberry jelly topped with fresh mixed berries.

PASSION DELIGHT DOME 35



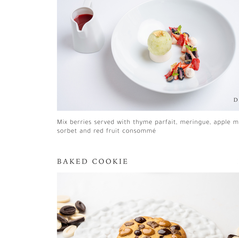
White chocolate mousse with passion fruit jelly and passion fruit sorbet.

GREEK RICE PUDDING 30



Arborio rice mixed with cream, coconut milk, and aromatic spices.

CHOCOLATE MOUSSE 40



Dark chocolate mousse served with micro sponge, chocolate ice cream, dulce leche caramel, and honey caviar.

TIRAMISU 45

A sophisticated twist on a classic dessert: layers of coffee parfait meet delicate ladyfinger biscuits and crunchy almond-coffee biscuits, all mingling with creamy mascarpone. A dreamy blend of textures and coffee charm.

CRÈME BRÛLÉE 35

Creamy vanilla custard infused with hints of cardamom, topped with a caramelised sugar crust and fresh berries. A classic dessert with a fragrant twist.

PISTACHIO SABLE 40

Pistachio tart filled with feuilletine topped with caramelised pistachio nuts served with orange blossom granite and pistachio ice cream

SUMMER BERRIES 35

Mix berries served with thyme parfait, meringue, apple mint sorbet and red fruit consommé

BAKED COOKIE 20

Rich dark chocolate chip cookie with pecan flakes, topped with pecan praline, 72% dark chocolate ganache, chocolate dulcey ganache and toasted pecans. A decadent blend of textures and deep flavours.