



ALHULWAA - DESSERT

VEGAN KANAFE - Almond and coconut milk based dessert with toasted almonds served with rice syrup and pistachios
\$14 VG GF

MAHLBIYI - Milk based custard served with mixed berries, crushed pistachios and chocolate syrup topped with fairy floss
\$13.5 GF

QATAYEF - Light pastry filled with walnuts, honey syrup served with vanilla ice cream \$13.5 GF

SOUFFLE - Orange & hazelnut syrup served with vanilla ice cream and crushed pistachio \$14.5 GF

ZEINS PEARS - Poached in red wine, cinnamon & chi herbs served with vegan chocolate ice cream & crushed pistachio
\$15.5 GF VG

FATIRA - Puff pastry filled with chocolate cream and topped with crushed pistachios and fairy floss \$12.5

BOOSA - Coconut ice cream served with crumbled baklava and a touch of caramel sauce \$12 VGO GFO