

DESSERTS

GIANDUJA • 70

Hazelnut Ice cream, Namelaka Gianduja and Cacao Crumble (D,N,G)

COCONUT • 65

Exotic Fruit Salad, Coconut Sorbet, Coconut Espuma Cream and Toasted Coco Flakes (D)

BANANA CHEESCAKE • 60

Ginger Biscuit, Vanilla Espuma and Caramelized Banana (D,G)

TROPEZIENNE • 185

Brioche, Mousseline Cream and Pearl Sugar (D,G)

WATERMELON GRANITE • 295

Half Watermelon infused with Mint and Lime, Seasonal Fruits

FRUTTINI Small/Large • 95/195

Mix Fruits with Sorbet

FRUIT PLATTER Small/Large • 85/175

Freshly cut Seasonal Fruits

SIGNATURE COCKTAILS

AMOR DE CARAJILLO ✱ • 90

Tequila 1800 Añejo, Grand Marnier, Vanilla Galliano, Kahlúa, Espresso

BAILEMOS ✱ • 80

Tequila 1800 Blanco, Aperol, Grapefruit, Lime, Bitters, Agave

COCO LOCO • 90

Tequila 1800 Blanco & Coconut, Pineapple, Coconut Puree, Citrus

EL AMOR AMOR • 150

Clase Azul Plata, Jalapeño, Citrus, Agave

TE AMO • 90

Tequila 1800 Reposado, Port, Campari, Mancino Rosso, Angostura, Mezcal

(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian

(VG) Vegan (D) Dairy (G) Gluten

(✱) Can be served as frozen drink.

We are happy to provide detailed allergen information for all dishes and drinks on our menus. Please note that our dishes are not prepared in a completely allergen-free environment.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.

