

# Sweets

## **Neshikot (kisses)**

Baked meringue, Chantilly Cream,  
Almond Crumble and Raspberry  
sorbet  
\$11.00

## **Nemesis**

Baked Chocolate Mousse, Salted  
caramel, Roasted coconut &  
homemade vanilla gelato  
\$11.00

## **Rose Water Pannacotta**

Earl Gray sauce, Roasted coconut,  
Peanuts & Mixed berries  
\$10.00

## **Turkish Sundae**

Homemade vanilla gelato,  
shredded Halva, Crisped rice and  
caramelized nuts  
\$10.00

## **Sfinj**

Moroccan Donut served with  
trio of dipping sauces  
\$11

## **Gelato & Sorbet**

\$10.00

ESPRESSO

single \$3.00 double \$5.00

MACCHIATO

single \$3.00 double \$5.00

CAPPUCCINO \$5.25

AFFOGATO \$7.25

HOT CHOCOLATE \$4.75

NUTELLA HOT CHOCOLATE \$4.75

HERBAL TEA \$4.25

Caffeine: organic earl grey / organic breakfast /Bombay chai

Herbal : chamomile citrus /ginger twist / mint /green dragon

CHIARLO MOSCATO D'ASTI 2015 \$11

ROSA REGALE BRACHETTO D'ACQUI 2015 \$11

NICOLAS SAUTERNES 2006 \$14

TOKAI ASZU DISZNOKO 5 PUTTONYOS 2007 \$16

ALBERT SELTZ SYLVANER VIEILLES VIGNES 2001 \$ 22

L'ETOILE BANYULS GRAND CRU 2002 \$18

NOVAL TAWNY 10 YEAR OLD PORTO \$12

TAYLOR LATE BOTTLED VINATGE PORTO 2011 \$15

TAYLOR 10 YEAR OLD TAWNY PORT \$13