## **Desserts Menu**

Haytalieh D Lebanese milk pudding, served with seasonal fresh fruit syrup	£ 7.50
Osmalyieh G N D Crème de lait & pistachio with crispy vermicelli served with seasonal fresh fruit syrup*	£ 7.50
Maamoul Angel D N Semoulina, pistachio, baked, with milk pudding, ice cream, topped with Lebanese candy floss	£ 8.50
Pistachio Angel D N Pistachio dough topped with cream, ice icream and Lebanese candy floss	£ 8.50
Baklawa G N Assortment of traditional Middle Eastern pastries	£ 6.50
Lebanese Ice Cream (2 scoops) D Ask your waiter for the available flavours	£ 7.50
Ice Cream Angel D Cream of Milk ice cream topped with Lebanese candy floss	£ 7.50
Tehlayi Jnoubieh G Selection of traditional Lebanese sweet (Halwa, fig jam and carob syrup)	£ 7.00
Knefeh Bel Jebneh (served warm) D N Traditional Lebanese cheese cake	£ 8.50

## Drinks

Port & Liqueur	75ml
Fonseca Port, Bristol Cream, Tio Pepe	£ 6.50
Old Tawny 20 Year Old Port	£ 8.50
Cognac & Digestives	50ml
Cognac Brillet VSOP, Hennesy VSOP	£ 7.50
Tia Maria, Baileys, Cointreau, Poire Williams	£ 6.50
Calvados, Frangelico, Amaretto, Grand Marnier	£ 6.50
Coffee	
Lebanese (plain or with cardamom)	£ 3.00
Espresso	£ 3.00
Americano	£ 3.00
Cappuccino   Latte   Flat white	£ 4.50
Decaffeinated coffee is available	
Infusions	
Aniseed, Mixed flowers, Fresh Mint & Lemon Zest,	£ 3.00
Camomile, Verveine, Orange Blossom, Peppermint	£ 3.00
Tea	
Jasmine   Earl Grey	£ 3.00
English Breakfast   Mint	£ 3.00