

Enjoy our deliciously indulgent cakes and desserts curated by **Chef Kimberly Lin**, featuring classic patisserie as well as Chef Kimberly's signature flavour combinations.

SWEET ITEMS

Tiramisu 35 SAR

Espresso Soaked Sponge, Mascarpone Cream, Cocoa Powder Gluten, Eggs, Milk, Soya (Kcals 572)

Melt in the Middle Chocolate Fondant 60 SAR

Vanilla Ice Cream, Toasted Marshmallow, Chocolate Crumble, Chocolate Sauce For 2 People.

Milk (Kcals 740)

Warm Sticky Date Cake 45 SAR

Warm Stick Date Cake, Vanilla Ice Cream, Toffee Sauce Gluten, Eggs, Milk (Kcals 368)

Neapolitan Cake 35 SAR

Chocolate, Vanilla & Strawberry, Raspberry Jam, Fluffy Pink Swiss Buttercream, Sprinkles Gluten, Eggs, Milk (Kcals 414)

Orange and Almond Cake 17 SAR

Soaked in Tangy Fresh Orange Syrup Gluten, Eggs, Milk (Kcals 298)

Carrot Cake 35 SAR

Cinnamon Spiced Carrot & Pecan Cake, Fluffy Cream Cheese Frosting Gluten, Eggs, Milk (Kcals 310)

Lemon Drizzle Cake 35 SAR

3 Layer Lemon Cake, Vanilla Buttercream, Lemon Curd Gluten, Eggs, Milk (Kcals 310)

Banana Loaf Cake 20 SAR

Banana Cake, Chocolate Chips Gluten, Eggs, Milk (Kcals 181)

Toffee Chocolate Cake 45 SAR

Chocolate Fudge Cake, Gooey Caramel, Coconut & Pecans, Silky Chocolate Buttercream Gluten, Eggs, Milk (Kcals 414)

Lotus and Oreo Cake 45 SAR

Oreo Sponge, Biscoff Butter, Oreo Butter Cream, Biscuit Crumb Dairy, Nuts, Eggs, Milk (Kcals 330)

Cookies 15 SAR

Stuffed Cookies

