

M - MILK | G - GLUTEN | E - EGG | SD - SULPHUR DIOXIDE/SULPHITE | C - CELERY | L - LUPIN MU - MUSTARD | SY - SOYA | FH - FISH | CR - CRUSTACEAN | ML - MOLLUSCS | PN - PEANUTS | TN - TREE NUTS | S - SESAME SEEDS

DESSERTS

CARAMEL APPLE CRUMBLE

9

Tender apple slices baked with spiced cinnamon flavour finished with drizzled of warm caramel sauce and served with custard.

E-M

FRUIT OF THE FOREST CRÈME BRÛLÉE

8

A rich vanilla custard with a layer of caramelized demerara sugar on top paired with a fruit of the forest compote E-M

PEACH MELBA

8

Peach poached in a light sugar syrup infused with vanilla with vanilla Ice cream and raspberry sauce

CHEESECAKE OF THE DAY

8

Ask the server for todays flavour

E-LP-M-G-TN

TIRAMISU

9

Layers of coffee-soaked ladyfingers, paired with a rich mascarpone cream, delicately spiced with cardamom and topped with a dusting of cocoa and a sprinkle of crushed Pistachio

E-LP-M-G

GELATO

1 SCOOP - 3 | 2 SCOOPS - 5 | 3 SCOOPS - 7

Flavours: Vanilla, Strawberry, Chocolate, Coffee Pistachio, Hazelnut

M-TN

GELATO SUNDAES

HABBIBI'S TIRAMISU

9.95

Coffee And Vanilla Gelato, Espresso And Savoiardi M-G

FERRERO FRENZY

11.95

Roasted Hazelnut & Chocolate Gelato. Topped With A Ferrero Rocher

E-LP-M-G-TN

PISTACHIO SUNDAE WITH TAHINI

10.95

Manuka Honey, Dark Chocolate And Roasted Pistachio M-S-TN

STRAWBERRY KISS

8.95

Vanilla And Strawberry Gelato, Strawberries, Marshmallow And Meringue

M-G