

Desserts

Vanilla Cheesecake (D, N, G) Yemen Honey Caramelized Pecan Nuts	AED 35
Pistachio and Apricot Tart (D, N, G) Almond Ice Cream	AED 35
Chocolate Sacher and Hazelnut Cremeux (D, N, G) 35 Coffee Espuma and Vanilla Ice Cream	AED
Date and Sesame Cake (D, N, G) Salted Caramel Fudge and Baklava Ice Cream	AED 35
Hot Chocolate Milk (D) Prepared with Valrhona 64%	AED 22

(D) Contains Dairy (G) Contains Gluten (N) Contains Nuts (S) Seafood/Shellfish (V) Vegan

All Prices are Exclusive of 10% DIFC Authority Fee and Inclusive 10% Service Charge

Coffee from Dubai's own RAW Roastery

We heat our milk to 65 degrees. When milk is overheated it loses its protein structure and intern destroys the natural sweetness found in full fat milk. If you feel that this is not suitable for you our Barista will be more than happy to give you guidance.

Espresso	AED 18
Double Espresso	AED 22
Long Black	AED 20
Americano	AED 18
Cappuccino	AED 20
Flat White	AED 22
Café Latte	AED 22
Espresso Macchiato	AED 18
V60 (Brewing Method) 2cups	AED 30
Syphon (Brewing Method) 3/5 cups	AED 45/60
AreoPress (Brewing Method)	AED 25

Summer Special

Frappé	AED 22
Cold Brew (Brewing method 12 hours)	AED 20
Iced Coffee (served with milk and sugar)	AED 22

Avantcha Tea

Avantcha has an extensive range of single origin teas, enriched classical blends and exotic infusions are sourced from the finest tea gardens around the world.

Nepal 1st Flush	AED 25
Pu Erh Masala	AED 25
Japanese Sencha	AED 25
Keemun Royal Mao Feng	AED 25
Peach and Pear	AED 25
Chamomile Blossoms	AED 25
Matcha Ceremonial Grade	AED 35