

RESTAURANT COMPLEX

DESSERTS

Pistachio Petit Gâteau - 45.00

Rich chocolate cake layered with chocolate mousse, pistachio, and milk chocolate. (V,D,N)

Hazelnut Petit Gâteau - 45.00

Chocolate cake filled with chocolate mousse, hazelnut, and dark chocolate. $(V,\,D,\,N)$

Pistachio Entremet - 54.00

Pistachio cake layered with pistachio cream and smooth chocolate mousse. $(V,\,D,\,N)$

Kunafa Pistachio Cheesecake- 56.00

Creamy cheesecake layered with crispy Kunafa, topped with roasted pistachios and light pistachio paste. (V,D,G,N)

Velvet Bisco Mousse – 48.00

Chocolate cake with caramel biscuits and rich chocolate mousse, finished with fresh seasonal berries.

(V, D)

Brownies - 30.00

Classic rich chocolate brownies with a fudgy center. $(V,D,E) \label{eq:constraint}$

Vanilla Mono Portion - 42.00

Individual vanilla dessert with a creamy custard base.

Chocolate Mono Portion - 42.00

Decadent chocolate individual dessert with mousse layer

Coffee Mono Portion - 42.00

Coffee-flavored custard and mousse in a petite portion. $(V,D,E) \label{eq:conference}$

Fresh Choco bowl - 42.00

Fresh Hot chocolate, over Raspberry, Blueberry, Strawberry and apple. (V, D)

Ranginak Platter - 19.00

Four bite-sized pieces of Southern Iranian date and walnut dessert, layered with warm cinnamon flour and butter. (V, N, D)

Choice of Ice Cream - 22.00

Vanilla, Chocolat, Saffron, topped with sprinkles.(V, D)

Fruit Platter

Choice of 1 person - 28.00 choice of 2 person - 59.00