

DESSERT MENU

D O L C I

DESSERT

NOTTE AL CIOCCOLATO

Chocolate Fondant,
Vanilla Gelato & Salted
Caramel

390 ++



RUM BABÀ

Rum-soaked Babà,
Yogurt Gelato, Whipped
Mascarpone Cream,
Orange

390 ++



Prices are subject to 10% service charge & 7% vat

SEMIFREDDO AL LIMONCELLO

Limoncello Granita,
Lemon Custard, Lemon
Balm & Lemon Mousse

320 ++

PANNA COTTA

Vanilla Panna Cotta,
Fresh Raspberries &
Coulis

380 ++

Prices are subject to 10% service charge & 7% vat





PROFITEROLES

Craquelin Choux, Silky
Vanilla Pastry Cream,
Vanilla Gelato &
Chocolate Sauce

340 ++

PAVLOVA

Pistachio Meringue,
White Chocolate
Chantilly, Fresh Berries,
Strawberry Coulis &
Lemon Balm



360 ++

Prices are subject to 10% service charge & 7% vat

CAVIAR
CHOCOLATE
FOR 2

Baia's Timeless Valrhona
Chocolate Mousse

590 ++

TIRAMISU
ALL'AMARETTO

Coffee, Mascarpone,
Savoirdi Biscuits &
Amarretto

360 ++

Prices are subject to 10% service charge & 7% vat



GELATO DELLA CASA

ICE CREAM DESSERTS



AFFOGATO

Vanilla Gelato, Espresso
Lavazza & Crumble

ADD AMARETTO 120++

250 ++

AL CIOCCOLATO

Chocolate Gelato, Chocolate
Sauce, Caramelized
Hazelnuts & Chocolate
Pearls

280 ++

Prices are subject to 10% service charge & 7% vat



A close-up photograph of a dessert in a copper-colored bowl. The dessert consists of a swirl of white gelato, topped with a thick drizzle of green pistachio sauce, crushed green pistachios, and several dark chocolate pearls. The bowl sits on a white marble surface with gold veining.

DOLCE PISTACCHIO

Vanilla Gelato, Pistachio
Sauce, Crushed Pistachios,
Chocolate Pearls & Extra
Virgin Olive Oil

280 ++

LA GOLOSA

Vanilla & Chocolate Gelato,
Duice De Leche, Chocolate
Crumble, Fleur De Sel &
Chocolate Pearls

280 ++

Prices are subject to 10% service charge & 7% vat

